

DUNDEE HILLS, OR
SINGLE BARRELS BLENDED FOR COMPLEXITY
BY 2014

CHEHALEM

Our great joy in making wine at CHEHALEM flows from playing with our three distinct estate vineyards: RIDGECREST, STOLLER AND CORRAL CREEK. Each reflects a special terroir and together they keep us filled with a feeling of endless possibility. We hope you enjoy drinking it as much as we did making it.

Harry Peterson-Nedry Bill Stoller
HARRY PETERSON-NEDRY AND BILL STOLLER, OWNERS

CHEHALEM makes sustainability a priority in farming our vineyards and making our wines.
© Shawn Linehan Photography

2014 IAN'S RESERVE CHARDONNAY
STOLLER VINEYARDS (100%)
DUNDEE HILLS, OREGON

OVERVIEW:
Stoller is our best Chardonnay vineyard and perhaps our best white overall. Select blocks make this wine regal.

PROFILE:
Cool climate Chardonnay, but warmer vintage; white flower, ginger, brioche, custard, and spice. Ian would have been proud.

PAIRINGS:
Quiche, corn chowder, white meats, mushrooms, cream dishes and more will levitate paired with Ian's Reserve.

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| HARVEST DATE: September 23, 2014 | CASES: 475 | BARRELS: 41% new; 25% 1-year |
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CHEHALEM
IAN'S RESERVE CHARDONNAY
STOLLER VINEYARDS
DUNDEE HILLS, OREGON


ESTATE GROWN 2014
Reserve

CHEHALEM (chuh-HAY-lum) wines are the product of three remarkable vineyards and one unquenchable curiosity. Any questions? chehalemwines.com.

PRODUCED AND BOTTLED BY CHEHALEM
31190 NE VERITAS LANE, NEWBERG, OR • (503) 538-4700
MADE IN THE U.S.A.

13.5% ALC. BY VOL. CONTAINS SULFITES. 750 ML

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



2014 IAN'S RESERVE CHARDONNAY

VINTAGE NOTES

2014 was one of those rare vintages when everyone is excited—writers and winemakers love the quality, grape growers had no handwringing to do, and yields pleased bankers, which also means customers will see reasonable prices! Wine quality is excellent, based on full ripeness, probably the cleanest fruit we've seen in decades, and restrained extraction in fermentation to compensate for the warmest growing season on record. Despite the warmth of over 2800 degree days, good cropload balance and harvest timing gave us reasonable alcohols, averaging just under 14%. Whites are lush and gorgeously fruited. Pinot noir colors are appropriately rich but not deep, wines not tannic or over-extracted, and all's right with the world.

WINEMAKERS NOTES

Riper years do wonders for the juiciness and tropical fruit aspects of Ian's Chardonnay, and this year embodies what we love about barrel-fermented Chardonnay. A first look at the glass shows crystalline clarity and a very light straw color. The nose greets us with ripe yellow peach, citrus blossom, and wet stone, but when you take a sip you are able to see the full potential of this wine. Racing around your palate you will see slight sweet vanilla and oak, apple and peach gummy candies, fresh star fruit and pineapple, a bit of richness from oak and alcohol, and a firm, taut finish. Still a little reserved when we first opened it up - give it time and it will truly shine.

TECHNICAL NOTES

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| GRAPES & VINEYARDS | 100% Estate-Grown Chardonnay from Stoller Vineyards Dundee Hills AVA, Oregon. |
| HARVEST DATA | Harvested 9/23/2014 @ 22.0-22.5 brix, 3.28-3.37 pH, and 4.8-5.3 g/L TA, from 4.0-4.1 tons per acre cropload. |
| FERMENTATION & COOPERAGE | Fermented in barrel with CY3079, Terroir, VL1, and native yeasts. Aged 11 months in barrel, racked once. 41% new and 25% 1-year-old French oak barrels. |
| BOTTLING | Crossflow filtered; bottled 9/4/2015. |
| BOTTLING ANALYSES | 13.5% alcohol, 7.4 g/l TA, 3.36 pH. |
| AMOUNT PRODUCED | 442 cases |
| SUGGESTED RETAIL | \$40 |
| RELEASE DATE | February, 2017 |



We make sustainability a priority in farming our vineyards and making our wine. Visit live.org for more information on the Low Input Viticulture and Enology program.

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