



CHEHALEM
 RIDGECREST VINEYARDS
 RIBBON RIDGE, OREGON
 GAMAY NOIR

ESTATE
 2014
 GROWN

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.

13.2% 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 RIDGECREST VINEYARDS GAMAY NOIR

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

Zang and Blue Razzberry! This is electric, violet-to-purple Gamay Noir, with a dusty character, doug fir, beets, herbs, red vines, maraschino cherry, huckleberry and even gamey-meat nuances; great acid dominates, with metallic and herbal tension suspending this always wild and interesting wine.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Gamay Noir from Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 10/11/14 @ 22.9 brix, 3.23 pH, and 5.6 g/L TA, from 3.5 tons per acre cropload.
FERMENTATION & COOPERAGE	14 days total fermentation, with 6 days pre-maceration. Aged 11 months in barrel, racked once. All neutral French oak barrels.
BOTTLING	Crossflow and Sterile filtered; bottled 9/3/2015.
BOTTLING ANALYSES	13.2% alcohol, 7.9 g/l TA, 3.07 pH
AMOUNT PRODUCED	217 cases
SUGGESTED RETAIL	\$24
RELEASE DATE	February, 2016



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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