



CHEHALEM

2014 RIDGECREST VINEYARDS GRÜNER VELTLINER

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

Our Grüner Veltliner this year holds true to form, a seemingly unshakable grape to major vintage variations, holding steady in a neutral state (much like a "Switzerland of wines") even with good warmth in the vineyard through the entire summer. This wine is classically a Chehalem Grüner, if there is such a thing...we noted, as we often do with our Grüner, the opening aromatics of sage and lemongrass, some artichoke flower, lemon curd, and fresh cut grass. The palate is luscious and richer, texturally, than a cooler vintage may show, with cream soda and quince, white nectarines, and a round fleshiness that arises from some neutral barrel time and lees stirring. Balanced, luscious, fresh, and quickly becoming a Chehalem classic.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Grüner Veltliner from Wind Ridge Block of Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 10/2/2014 @ 21.0 brix, 3.30 pH, and 5.2 g/L TA, from 5.5 tons per acre cropload.
FERMENTATION & COOPERAGE	Fermented in 10 neutral oak barrels and 2 small stainless steel tanks with VL3, VL1, X16, X5, and 58W3 yeasts.
BOTTLING	Crossflow and Sterile filtered; bottled 3/9/2015.
BOTTLING ANALYSES	12.6% alcohol, 6.9 g/l TA, 3.10 pH, 0.6% residual sugar
AMOUNT PRODUCED	767 cases
SUGGESTED RETAIL	\$24
RELEASE DATE	April, 2015



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.

CHEHALEM wines are the product of three remarkable vineyards and one unquenchable curiosity. Any question? chehalemwines.com or (503) 537-5553