



CHEHALEM

STOLLER VINEYARDS
DUNDEE HILLS, OREGON
PINOT BLANC

ESTATE
2014
GROWN

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

PRODUCED & BOTTLED BY CHEHALEM
3190 NE VERITAS LANE, NEWBERG, OR • (503) 538-4700

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 STOLLER VINEYARDS PINOT BLANC

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

We've been anticipating the release of the 2014 Pinot Blanc since missing a vintage of this wine during 2013...and we couldn't be more pleased now that the wait is over! Sticking our noses in the glass we were greeted with young, subdued aromas showcasing sweet cologne and line-dried linens, which evolved to yellow and white flowers, slate, and watermelon. The palate evokes summer memories of mouthwatering lemonade, bright with sweet ginger and hints of green apple candy, finishing with elegantly-balanced acid and length, and holding moderate weight and persistence. Super clean and fresh, we couldn't wait any longer to show it to the world.

TECHNICAL NOTES

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| GRAPES & VINEYARDS | 100% Estate-Grown Pinot Blanc from Stoller Vineyards, Dundee Hills AVA, Oregon. |
| HARVEST DATA | Harvested 9/29/2015 @ 21.5 brix, 3.21 pH, and 5.3 g/L TA, from 4.8 tons per acre cropload. |
| FERMENTATION & COOPERAGE | Fermented in neutral oak barrels and two small stainless steel tank with 58W3, CY3079, Terroir, VL1, and VL2 yeasts. |
| BOTTLING | Cold stabilized, crossflow and sterile filtered; bottled 5/5/2015. |
| BOTTLING ANALYSES | 13.2% alcohol, 6.8 g/l TA, 3.06 pH, 0.4% residual sugar. |
| AMOUNT PRODUCED | 264 cases |
| SUGGESTED RETAIL | \$29 |
| RELEASE DATE | July, 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.

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