



WILLAMETTE VALLEY, OR  
COMPLEX BLEND OF THREE SITES  
10.2014

# 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, Wynne Peterson-Nedry*  
HARRY PETERSON-NEDRY AND WYNNE PETERSON-NEDRY, WINEMAKERS

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

**2014 PINOT NOIR**  
**THREE VINEYARD**  
CORRAL CREEK (31%), STOLLER (9%) & RIDGECREST (60%)  
WILLAMETTE VALLEY, OREGON

**OVERVIEW:**  
Always our first Pinot noir of the vintage. From our own vineyards, fully ripe, complex and eagerly awaited.

**PROFILE:**  
Three estate vineyards on three unique soils make profound statements. An optimal, complementary blend even moreso.

**PAIRINGS:**  
Salmon, tuna, duck, quail, and beef that knows how to be quiet.

**HARVEST DATE:** September 17 - October 8, 2014  
**CASES:** 6625  
**BARRELS:** 8% new; 12% 1 year

# CHEHALEM

THREE VINEYARD  
WILLAMETTE VALLEY, OREGON  
PINOT NOIR


ESTATE  
2014  
GROWN

CHEHALEM (chub-HAY-lum) wines are the product of three remarkable vineyards and one unquenchable curiosity. Any questions? [chehalemwines.com](http://chehalemwines.com).

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

14.0% 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 THREE VINEYARD PINOT 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

Like 2012 3 Vineyard Pinot Noir in size, but sleeker, this vintage is deeply colored, seriously structured with perfect balance, light silk nap tannin and a firmness and richness of sweetness, glove leather and Bing cherries; although a bit closed in its youth, this brilliant wine exhibits notes of cherry danish, brioche, baking cocoa, meatiness, dusty plum, pomegranate, pipe tobacco, smokiness, minerality and spices; portends well for later 2014 releases.

### TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Ridgcrest Vineyards (60%), Corral Creek Vineyards (31%), and Stoller Vineyards (9%), Willamette Valley AVA, Oregon.
HARVEST DATA	Harvested 9/17-10/8/14 @ 23.2-25.9 brix, 3.31-3.90 pH, and 3.2-5.0 g/L TA, from 1.6-3.9 tons per acre cropland.
FERMENTATION & COOPERAGE	8-22 days total fermentation, with 3-9 days pre-maceration. Aged 11 months in barrel, racked once or twice. 8% new and 12% 1-year-old French oak barrels.
BOTTLING	Crossflow filtered; bottled 9/1-9/2/2015.
BOTTLING ANALYSES	14.0% alcohol, 6.4 g/l TA, 3.47 pH
AMOUNT PRODUCED	6,674 cases
SUGGESTED RETAIL	\$32
RELEASE DATE	February, 2016



We make sustainability a priority in farming our vineyards and making our wine. Visit [live.org](http://live.org) for more information on the Low Input Viticulture and Enology program.

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