



CHEHALEM
CORRAL CREEK VINEYARDS
CHEHALEM MOUNTAINS, OREGON
PINOT 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 LAND, NEWBERG, OR • (503) 538-4700
MADE IN THE U.S.A.

14.5% 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 CORRAL CREEK VINEYARDS 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

Richer than our standard showing of Corral Creek Pinot Noir, this wine is warming, spice-driven, and showcases beautiful oak to complement bright red fruit. Tobacco leaf, cinnamon, cola, Italian plum and pomegranate are in the foreground, with fruitcake, dusty ripe berry and dark chocolate supporting. Still shy and reserved, this wine will flourish with 6-12 months in bottle, and round out subtle black tea tannins.

TECHNICAL NOTES

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| GRAPES & VINEYARDS | 100% Estate-Grown Pinot Noir from Corral Creek Vineyards, Chehalem Mountains AVA, Oregon. |
| HARVEST DATA | Harvested 9/26 and 10/6/2014 @ 23.9-25.9 brix, 3.51-3.90 pH, and 3.2-4.7 g/L TA, from 2.4 tons per acre cropload.. |
| FERMENTATION & COOPERAGE | 14-19 days total fermentation, with 6-7 days pre-maceration. Aged 11 months in barrel, racked once. 55% new and 27% 1-year-old French oak barrels. |
| BOTTLING | Crossflow filtered; bottled 9/4/2015. |
| BOTTLING ANALYSES | 14.5% alcohol, 6.0 g/l TA, 3.58 pH |
| AMOUNT PRODUCED | 262 cases |
| SUGGESTED RETAIL | \$50 |
| RELEASE DATE | April, 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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