



# 2014 RESERVE 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

This 30th Anniversary harvest of our original Ridgecrest Vineyards plantings was a great way to celebrate an anniversary! Our luscious 2014 fruit gave this wine incredible richness and density, with a three-dimensional palate focusing on black fruit, earth, slate, brown spice, and a red cherry core. The wine has a brilliant garnet color and bright acidity, despite the heat of the growing season, and a lengthy, fine, silky, balanced tannin throughout the midpalate to the finish. 30 years of age on these vines helps reinforce what we already knew; that elegance, balance, persistence, and beauty only get better with age. We have no doubt this wine will age long enough to catch up to the longevity of the place from which it came.

## TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 9/18-9/21 & 9/29/2014 @ 23.2-25.1 brix, 3.34-3.50 pH, and 4.2-5.3 g/L TA, from 2.6-3.5 tons per acre cropland.
FERMENTATION & COOPERAGE	9-13 days total fermentation, with 4-8 days pre-maceration. Aged 11 months in barrel, racked once. 52% new and 24% 1-year-old French oak barrels.
BOTTLING	Crossflow filtered; bottled 8/31/2015.
BOTTLING ANALYSES	13.9% alcohol, 6.5 g/l TA, 3.42 pH.
AMOUNT PRODUCED	439 cases
SUGGESTED RETAIL	\$70
RELEASE DATE	February, 2017



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.

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