



CHEHALEM
RIDGECREST VINEYARDS
RIBBON RIDGE, 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.

13.8% 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 RIDGECREST 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

The oldest vines on Ribbon Ridge show elegance and balance from this powerful vintage, emphasizing complex and beautiful elements such as red and black fruit aromas, mineral, black cherry, earth, baking spices, cassis, bramble, cola, leather, and tobacco. Balance and structure emphasize light, fine tannin, bright acidity, excellent balance, nice length. A great ager, but should show well out of the chute.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 9/25-10/3/2014 @ 23.2-24.4 brix, 3.37-3.47 pH, and 4.2-4.8 g/L TA, from 2.6-3.3 tons per acre cropload.
FERMENTATION & COOPERAGE	9-13 days total fermentation, with 5-8 days pre-maceration, and appx. 10% total whole cluster. Aged 11 months in barrel, racked once. 47% new and 42% 1-year-old French oak barrels.
BOTTLING	Crossflow filtered; bottled 9/4/2015.
BOTTLING ANALYSES	13.8% alcohol, 6.4 g/l TA, 3.44 pH
AMOUNT PRODUCED	434 cases
SUGGESTED RETAIL	\$50
RELEASE DATE	September, 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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