

CHEHALEM

2014 STATEMENT Pinot Noir

Vintage Notes

Mark 2014 as one of those rare vintages when everyone is excited—writers and winemakers love the quality, and grape growers had no handwringing to do. 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 a warm growing season (over 2800 cumulative 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 is right with the world.

Winemakers Notes

This is a wine for the long-haul. 2014 STATEMENT represents the magical tandem of strength and balance found in some fully-ripe vintages that are handled well in vineyard and winery. From the newest Pinot Noir block on our oldest vineyard, Ridgecrest (the first vineyard planted on what would become Ribbon Ridge AVA), from a fully-warm vintage like 2014, you look for black fruit and structure—and you get it! Concentrated fruit, barrel and earth begin their statement immediately, with a very tightly-wound nose requiring time and air to show blackberry, cherry, black currant and cocoa, balanced by more savory notes of meat, black pepper, bacon, woodsmoke, allspice, and black loam. There is great density, balance and three-dimensionality, with heavily loaded up-front richness and lushness mirrored by the power and structure of firm barrel and fruit tannin, energized and suspended by vibrant acid. Spectacularly garnet-purple-black, balanced, with firm, chewy tannins, this wine is to be gawked at and admired today, but also held for as much aging as you can tolerate. It can take it, can you?

Technical Notes

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from the Wind Ridge Block of Ridgecrest Vineyards, clone 667, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 9/20/2014 @ 24.4 brix, 3.31 pH, and 4.9 g/L TA, from 3.0 tons per acre cropload. 15 days of total fermentation, with 6 days pre-fermentation maceration.
FERMENTATION & COOPERAGE	Aged 11 months in 4 brand new French oak barrels (Gillet, Mercurey, Sirugue, & Rousseau). Racked into 4 neutral barrels in August, 2015, and aged for an additional 6 months, then racked and blended for bottling.
BOTTLING	Crossflow filtered; bottled 3/1/2016.
BOTTLING ANALYSES	14.2% alcohol, 6.7 g/l TA, 3.36 pH
AMOUNT PRODUCED	100 cases (85 available, 15 cellared)
SUGGESTED RETAIL	\$99
RELEASE DATE	November, 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.

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