



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 WIND RIDGE BLOCK

RIDGECREST VINEYARDS (100%)
 RIBBON RIDGE, OREGON

OVERVIEW:

A younger block of Ridgecrest. Always black-fruit forward, showing balance, concentration, and strong elegance.

PROFILE:

Ripe, rich and structured. Lovely combination of Dijon clone and Pommard fruit, fully mature but even better with age.

PAIRINGS:

Friendly with salmon, duck, and pork. Even works with beef, heavy sauces or roasted treatments.

HARVEST DATE:

September 18 - 21, 2014

CASES:

345

BARRELS:

43% new; 57% 1-year

CHEHALEM

WIND RIDGE BLOCK
 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 LANE, NEWBERG, OR • (503) 538-4700
 MADE IN THE U.S.A.

14.3% 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 WIND RIDGE BLOCK 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

A big one, showing the deepness of color and fruit, with loamy black earth, black cherry and blackberry, rich full chewy tannin, coffee, black licorice, good acid and size that we expect of these precocious 12th year vines. Firm, needs time to polish youthful exuberance into a cocky but refined Pinot.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Wind Ridge Block, Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 9/18-9/21/2014 @ 24.1-25.1 brix, 3.31-3.65 pH, and 4.1-5.0 g/L TA, from 1.8-3.5 tons per acre cropload.
FERMENTATION & COOPERAGE	10-15 days total fermentation, with 4-6 days pre-maceration, and appx. 2% total whole cluster. Aged 11 months in barrel, racked once. 43% new and 57% 1-year-old French oak barrels.
BOTTLING	Crossflow filtered; bottled 8/31/2015.
BOTTLING ANALYSES	14.3% alcohol, 6.4 g/l TA, 3.47 pH
AMOUNT PRODUCED	337 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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