



## 2014 THREE VINEYARD RIESLING

### 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

Pale platinum color, with lovely gardenia and white flower aromatics, lemon curd, lemonade spritzer, ripe peach and pear, and talc on the nose. Fruit cocktail, golden raspberry, lime oil, sweet tarts, and white peach flavors continue on the palate, with a juicy, fleshy impression balanced by great acidity and litheness. The wine speaks impressively of balance, freshness, and elegance.

### TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Riesling from Corral Creek (8%), Stoller (26%), and Ridgecrest (66%) Vineyards, Willamette Valley AVA, Oregon.
HARVEST DATA	Harvested 9/30, 10/4-10/12/2014 @ 19.1-22.9 brix, 3.02-3.11 pH, and 5.9-6.9 g/L TA, from 2.54-3.69 tons per acre cropload.
FERMENTATION & COOPERAGE	Fermented in small stainless steel tanks with RHST, X5, R2, and SIHA-7 yeasts.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 5/6/2015.
BOTTLING ANALYSES	12.9% alcohol, 8.0g/l TA, 3.10 pH, 1.6% residual sugar
AMOUNT PRODUCED	602 cases
SUGGESTED RETAIL	\$22
RELEASE DATE	September, 2015



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