



2014 CORRAL CREEK VINEYARDS 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

Corral Creek is our traditional single vineyard Riesling (we now also have Wind Ridge), and this one is a characteristically big rich Oregon Riesling. Immediately we see white floral (think honeysuckle), peach, pear nectar, nectarine, beeswax, hard candy, flint, “petrol”, and sweet tarts on both nose and palate; balanced and showing dry to off-dry precision, the palate weight is viscous and oily, the length full and rich; yum.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Riesling from Corral Creek Vineyards, Chehalem Mountains AVA, Oregon.
HARVEST DATA	Harvested 9/30 & 10/9/2014 @ 19.1-21.4 brix, 3.08-3.11 pH, and 6.6-7.2 g/L TA, from 2.5-2.8 tons per acre cropload.
FERMENTATION & COOPERAGE	Fermented in small stainless steel tanks with RHST and Siha-7 yeasts.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 5/6/2015.
BOTTLING ANALYSES	12.5% alcohol, 7.9 g/l TA, 3.04 pH, 1.1% residual sugar
AMOUNT PRODUCED	171 cases
SUGGESTED RETAIL	\$29
RELEASE DATE	February, 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