



RIBBON RIDGE, OR  
DELICIOUS SEASON AND UNDENIABLE BEAUTY  
10.2014

# 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* *Bill Stoller*  
HARRY PETERSON-NEDRY AND BILL STOLLER, OWNERS

 CHEHALEM makes sustainability a priority in farming our vineyards and making our wines.  
© Shawn Linehan Photography

**2014 RIESLING WIND RIDGE BLOCK**  
RIDGECREST VINEYARDS (100%)  
RIBBON RIDGE, OREGON

OVERVIEW:  
From 6 Riesling clones grown in ocean sedimentary soils, fermented separately, optimally blended.

PROFILE:  
A motherlode of complexity from our Mother-Block of Riesling. Share with your mother, or drink yourself.

RIESLING TASTE PROFILE:

DRY	MEDIUM DRY	MEDIUM SWEET	SWEET	IRRF <sup>®</sup>
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HARVEST DATE: Oct. 11 & 12, 2014    BOTTLING ANALYSIS: RS 1.2%; pH 3.08; TA 7.7; 150 cs

**CHEHALEM**  
WIND RIDGE BLOCK  
RIBBON RIDGE, OREGON  
RIESLING

ESTATE GROWN 2014

CHEHALEM (chuh-HAY-lum) wines are the product of three remarkable vineyards and one unquenchable curiosity. Any questions? [chehalemwines.com](http://chehalemwines.com).

PRODUCED & BOTTLED BY CHEHALEM  
31190 NE VERITAS LANE, NEWBERG, OR • (503) 538-4700

12.6% 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 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

This blend of various clones from the Mother Block at Wind Ridge, complex aromas and flavors are developing as the blocks mature, showing wet stone, slate, clay, peach and apricot compote, candied ginger, green peppercorn, agave, apple juice and more savory and sweet accents. The tension and texture of the wine is intriguing, at once metallic and vibrating, slightly bitter on finish as if crème caramel burnt sugar, and lushly fruity but savory at the same time. Another argument for Riesling as unparalleled white wine nobility.

### TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Riesling from Wind Ridge Block of Ridgcrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 10/11-10/12/2014 @ 20.2-22.2 brix, 3.02-3.09 pH, and 5.9-8.7 g/L TA, from 3.4-5.8 tons per acre cropload.
FERMENTATION & COOPERAGE	Fermented in small stainless steel tanks with SIHA-7 and R2 yeasts.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 5/6/2015.
BOTTLING ANALYSES	12.6% alcohol, 7.7 g/l TA, 3.08 pH, 1.2% residual sugar
AMOUNT PRODUCED	143 cases
SUGGESTED RETAIL	\$29
RELEASE DATE	September, 2016



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.

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