



2016 ROSÉ OF PINOT NOIR

VINTAGE NOTES

This is the year of Earliest Ever. The Winter was warm, Budbreak was early and 2016 never looked back—Bloom, Veraison, and Harvest all early records, beginning Harvest in August and done before October. Although early, the growing season wasn't as hot as the prior three, but still in the same new, warm norm. Fruit is fully ripe but not overripe, with moderate alcohols, good enough acids and intense, easily extracted, dense wines, from 15% smaller berry sizes and yields. Potentially an excellent-to-classic vintage.

WINEMAKERS NOTES

We are so excited for spring to arrive after a long winter in the Pacific Northwest filled with snow, ice, gray skies, and watching this pretty pink wine get polished up for the bottle. The color is reminiscent of a Provence rosé; light salmon pink with a touch of orange, crystal clear, and glistening for summer. The aromatics are clearly from Pinot Noir, but with a lighter edge; highlights of dried flowers and yellow rose, line-dried linens, powdered kool-aid, and grapefruit peel. The palate is as refreshing as are the color and nose, with strawberries and cream, honeycomb, fresh basil, and a slight phenolic texture that rounds out the bright, crisp finish and lets the wine linger on your tongue. Perfect for a BBQ, beach, aperitif, or sunset.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Corral Creek Vineyards (100%), Willamette Valley AVA, Oregon.
HARVEST DATA	Harvested 9/12/2016 @23.0 brix, 3.48 pH, and 5.1 g/L TA, from 2.09 tons per acre cropland.
FERMENTATION & COOPERAGE	Fermented in a small, stainless steel tank with LittoLevure Pink yeast. Racked into neutral French oak barrels, aged for 5 months, and racked again for the final blend.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 3/7/2017.
BOTTLING ANALYSES	14.0% alcohol, 6.4 g/l TA, 3.36 pH, 0.1% residual sugar
AMOUNT PRODUCED	121 cases
SUGGESTED RETAIL	\$22
RELEASE DATE	April, 2017



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