

# CHEHALEM

2014-2015 NEWSLETTER



CHEHALEM RIDGECREST VINEYARDS, OREGON

10. 2012

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CHEHALEM  
2014-2015  
NEWSLETTER

## FRIENDS

**CHEHALEM** is beginning its 30th Harvest at **RIDGECREST VINEYARDS** on Ribbon Ridge as we go to press and, so, we thought bringing things current with another edition of our Newsletter might help us celebrate, and add variety to your bedside table or comfy chair—a sleep aid you can thumb through, mark up and argue with. Plus, being crassly commercial, as a prompt to replenish cellars with that other relaxant, wine.

We return after three years, with change in the Oregon industry and the climate and inventive wine-making and **CHEHALEM** in general clicking right along. Winegrowing in the **WILLAMETTE VALLEY** will turn 50 years old in February 2015, arguing we are not necessarily an overnight success. Also, **CHEHALEM'S** grape growing itself will celebrate, turning 35 years old in 2015, with the 25th vintage of bottlings starting release that year.

So, we have milestones aplenty to affirm history and continuity, and hope as well to give evidence in this newsletter of freshness in wines, ideas and people. Broken into sections digestible in chunks, you'll get plenty of my data and opinion, graphics and photos, and several ways to continue enjoying **CHEHALEM** wines. Additional information and all images and graphs in full detail are available on-line at [WWW.CHEHALEMWINES.COM/NEWSLETTER](http://WWW.CHEHALEMWINES.COM/NEWSLETTER), especially for space-constrained articles. **PLEASE ENJOY THE DETAIL, OCCASIONAL IRREVERENCE, VISUAL IMPRESSIONS AND BACKSTORY OF CHEHALEM WINES!** And thanks for tolerating my opinion and geeky details!



Harry Peterson-Nedry

*Harry*



## WINERY PROFILE

**CHEHALEM WINERY IS KNOWN FOR PINOT NOIR, BUT ALSO EQUIVALENTLY FOR WHITE WINES.**

And we're proud of that, speaking eloquently to the first half of a meal as well as the last half. Over half of production is white, ranging from Riesling, our passion in several styles, to groundswelling new Oregon Chardonnay, Pinot Gris which we do exceptionally well, and to exciting smaller productions of Gruner Veltliner and Pinot Blanc— everything grown sustainably on our estate vineyards.

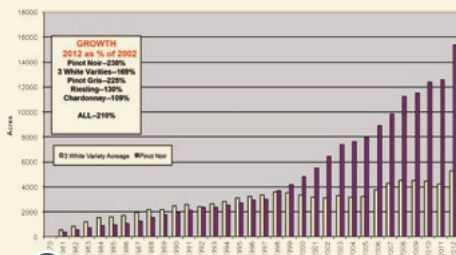
The climate and our winemaking style reveal wines that emphasize balance, elegance and texture rather than power and size. This openness allows the vintage and three terroirs on which we farm in the Ribbon Ridge, Dundee Hills and Chehalem Mountains to express themselves, not with words but with wines of startling distinction. Mature vineyards, mature winemaking, consistently great wines.

Chehalem continues to be focused on high technical wine quality, reasonable pricing, creativity, collaborative work inside the Oregon wine community, and a generational approach to the business. We continue to make wines from varieties we love, in styles that pique consumers palates, with technical approaches that have installed Stelvin closures and crossflow filtration and sustainable packaging among other internal data-driven, geeky techniques, and marketed with a fresh approach, recently including a label facelift, kegs, and a continued emphasis on white wines in addition to Pinot noir. We are found in all but two states, in four Canadian provinces, and in nine foreign countries.

We continue to believe that wine quality is determined, in order of priority, by the Cool macro-climate of the Willamette Valley, Vintage, Soils, Vineyard micro-climates, and Winery Winemaking Style. Our job is to keep the terroir talking and to make the winemaker imprint as transparent as possible.

The Oregon wine industry continues to grow, largely due to Pinot noir for which the state and specifically the Willamette Valley has gained recognition as the New World home for the variety. The latest census shows 505 wineries, 945 vineyards and 25,448 acres of grapes, of which 60% are Pinot noir. 🍷

### OREGON WINEGRAPE ACREAGE BY KEY VARIETY



WHEN YOU SEE THIS ICON, VIEW THE CHART IN FULL DETAIL ONLINE AT: [CHEHALEMWINES.COM/NEWSLETTER](http://CHEHALEMWINES.COM/NEWSLETTER)

*Esse quam videri* is a favorite Latin phrase—well, after *in vino veritas* (in wine there is truth) of course. “To be, rather than to seem” embodies a core of genuineness, humility, and “what you see is what you get,” eschewing pretense and hype for substance and valuing core principles rather than surface and gloss.

## PRINCIPLES WE HOPE ARE REFLECTED AT CHEHALEM INCLUDE:

### PEOPLE AS THE CORE

Wine brings people together and helps establish comfort and community. In the wine business employees soon become more like members of a family than hired on, and distributors and customers extend that family as the years pass. We have distributors who remember our first vintages (hopefully not because they still have them in their inventory!) and direct customers who discuss past vintages as if they are their own children growing better with maturity (because they **do** still have them in their cellar inventory). We have past employees who stay in touch, come to lunch, drop off dogs to romp in the large dog pen, and raise families that are our family, and current employees who find richness in working hard, making great wines, and serving our customers as well as they can.

### FRIENDS FIRST, COMPETITORS LAST

Oregon’s wine community is one of collaboration, not competition. We enjoy each other’s products and, moreso, working with each other for the common good. We create a rising tide that floats all boats.

### QUALITY ABOVE ALL ELSE

Forward-thinking design, rigorous and ongoing experimentation, implementation without cutting corners, and analytical evaluation are necessary both in the vineyard and winery. Quality is defined by satisfying the customer, short- and long-term, and providing value in products and service. We sincerely believe that doing things better will always pay off, making better wines will be recognized.

### LEAD, DON’T FOLLOW

It may be safer to pick and choose others’ proven ideas and follow them in winemaking and marketing, but innovation and influence don’t happen that way. We are usually present and in leadership roles when new things need to happen in the industry. We give that way. And, we drive forward new Chehalem approaches despite

naysayers and moderate risk, such as with screwcap closures, cross-flow filtration, embracing of whites like Riesling and Chardonnay and Grüner Veltliner, pioneering new styles of wine such as SEXT and INOX unoaked, light-weight bottles, carbon neutral commitment, environmental stewardship, innovative shipping cases, and radical label changes.

### WHITE, RED, BLENDS AND SINGLE SITE WINES

See page 20, Pinot Noir & White Wines.

### ENVIRONMENTAL

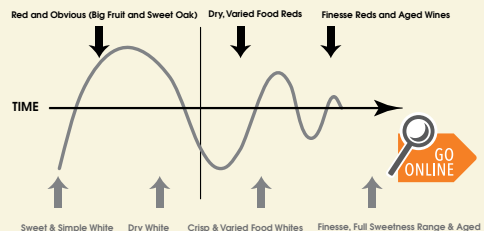
See page 16, Sustainability.

### CONSUMER SENSITIVITY

To properly serve our customers, we must care about their concerns, almost before they know what their concerns are. This has prompted us to continually improve product reliability, transitioning from natural corks to screwcap closures and committing to cross-flow filtration of all wines for long-term aging and consistency. We protect Oregon’s and other wine regions’ place names by supporting strict labeling laws and supporting very detailed and accurate labeling on our bottles, including our new “journal” labels and IRF scale use on Rieslings. A large part of our role is to educate our customer, to share how we think and how their appreciation of wine can grow.

### THE CYCLE OF WINE APPRECIATION

Wine Appreciation is a Journey, for us and for our customers, white or red, dry or sweet and back again—destination not required.



### ARTS AND CHARITIES

Community support for charities and arts include in-kind wine donations, time and dollar donations regularly approach fifty thousand dollars annually.

All this matters, since we believe:  
*esse quam videri.* ☐

CHEHALEM STAFF 2014







HARRY AND WYNNE PETERSON-NEDRY

PHOTO LEFT: CHEHALEM, © ANDREA JOHNSON

to create, experiment technically and build a brand on quality that could live past me. We ordered plants in 1981 and began planting in spring 1982.

## MILESTONES

All of this we have done well, pretty much meeting all spreadsheet expectations growing great grapes and making from the start very good wines. Humbly said. This fall we are harvesting for the 30th time on Ribbon Ridge. Chehalem released a single-vineyard Ridgecrest Pinot Noir as its first wine in 1990, so the 2014 vintage will be the 25th Chehalem Ridgecrest bottling. Another key milestone was celebrated last year, as Bill Stoller and my partnership in Chehalem reached Twenty years, weathering new wineries and recessions and scant time to actually work together—all towards understanding the business and making great wine, now in three distinct brands.

## BUT WHAT WASN'T IN THE DREAM

To plant vineyards and make wine are rational and I do rational. But, eventually, you realize you also have to sell it, and, like all small business owners, occasionally be ultimately creative at minor elements like raising capital and making payroll—not everyone's idea of fun. But creating is the ultimate high that makes up for it. The idea of elevating a primitive agricultural product to an art form or luxury product with aspects of timelessness can self-actualize even a chemist looking for meaning. To begin a tradition where there was none, to emulate what I admired elsewhere as the perfect life set around a heritage farm crop, to be independent and yet a member of a pioneering community of winemakers with similar values were huge draws.

## FUTURE TENSE

### SUCCESS AND VALIDATION

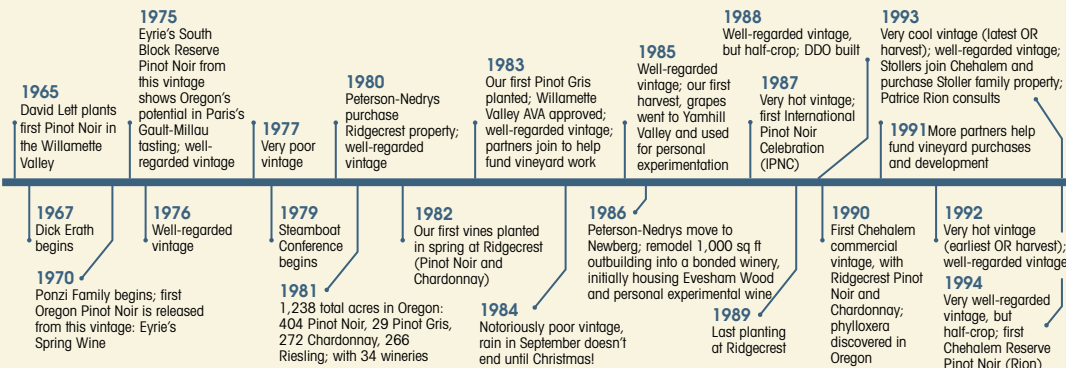
The Oregon wine industry has grown exponentially over the 35 years I've been around, with 1,200 acres of grapes turning into 25,000 acres, and its reputation becoming international as the birthplace of New World Pinot Noir. We see large players establishing wineries

## HISTORY: THIRTY-FIVE YEARS ON

It should have been scary, but it wasn't. With a four-year marriage, children just three and newly born, and a good-paying technical job demanding time day and night, that we decided that to seek utter fulfillment searching for in 1979 and then buying land for a vineyard in 1980 didn't seem too much. Our plans were to farm, make wine experimentally and then commercially, and maybe move from Portland to wine country. Equipped with spreadsheets and visions of great Pinot Noirs extrapolated decades into the future, our detailed dreams were as plentiful as funds to accomplish them were NOT. Dreams and a bold confidence seem to define youth, no matter what age. And I was 32.

Ridgecrest Vineyards was born on a site too far west toward the Coast Range to be successful, according to conventional wisdom at the time. My naïveté served as wisdom then, knowing rudimentarily what site was right for grapes but, admittedly, lucking out, taking a parcel on the top of Ribbon Ridge—the first and last property I looked at, the first vineyard planted on that eventual AVA.

Growing up on a farm, I knew about tractors, implements, seasons, and Mother Nature's capricious side. And, grapes I thought I could learn. As a chemist, I ached





THE FIRST TWO YEARS' PLANTINGS ON RIBBON RIDGE, RIDGECREST CIRCA 1983.

and vineyard operations or buying existing pioneer brands, and we see land prices twenty times what they were two or three decades ago. Despite obvious respect and interest from outside the state, and acknowledgment that the industry is now finally deemed investment-worthy by banks and attractive to French and California wineries, true validation comes from a different place—from the next generation.

The Willamette Valley industry that began 50 years ago is, in general, not selling out for a sunny retirement but passing the baton to the next generation, in what is a satisfying relay. For, if we're honest, our success rests not with how well we can run our leg, but in how faithfully we pass on the magic, beauty and thrill of the race, the rewarding rich dynamic of teamwork. The greatest pride for pioneers is seeing a second generation that despite having grown up with the abuse of being grape-growers' and winemakers' children—being babysat by grapevines, knowing every winery parking lot in four countries, commuting hours each day to go to good schools, and celebrating peculiar holidays like budbreak or veraison—also sees the magic of creativity, of hard work, and of annual renewal.

## THEN, NOW & THE FUTURE

The history of the Willamette Valley wine industry built in waves, layering the strengths of technical and creative type pioneers, integrating neophytes carrying

medical or business monies with wine types from other regions, attracting sidekicks to bring extra talent to bear and then to spin-off into their own brands, and always gravitationally pulling the romantics who may be lacking ready skills, but never lacking passion, the source of many virtual brands now constituting most of our growth. Again, the strength of the whole accretion is in the last analysis most clearly evident in the second generation's affirmation that what has been built is right for them too.

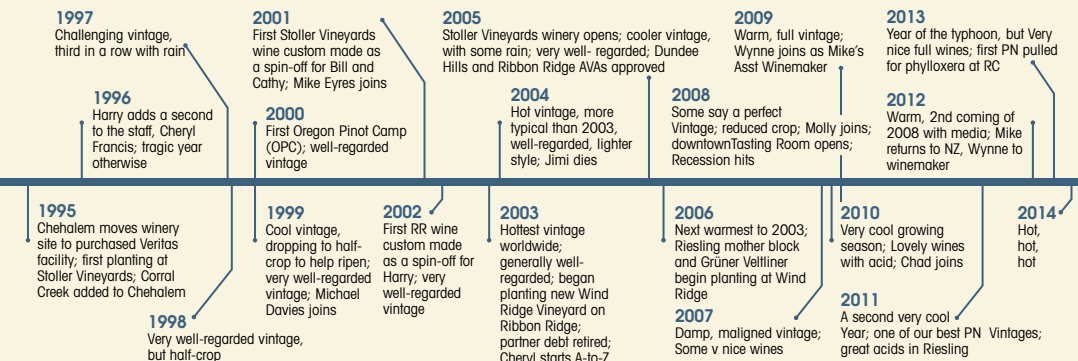
Oregon Wine is 20 times larger and more complex than when I joined in 1980 and, since success breeds success, will continue exponential growth. And yet, the future is not just a simple extrapolation of the present. Issues at play serve to keep things excitingly in flux, but uncertain. The Oregon wine community's future success depends on our approach to key issues staying faithful to the past's principles.

## FUTURE PERFECT

I have a dream where principles Oregonians hold dear, whether in the wine industry or as neighbors in the greater community, aren't compromised to grease business gears; Where bucolic scenes of vineyards, farms, and forests are valued enough by communities as agricultural assets that housing developments and cars don't crowd out expanses of plants, tractors and trees; Where the green of our lands becomes a metaphor for how we operate, what we value, where tourists want to travel, how we measure our footprint, and what we want to leave our heirs rather than greenbacks; Where our wine is About the meal and our health; About what's cool as well as hot, and white as well as red; About tradition and terroir, not the writer du jour; and About staying Oregon and not becoming Napa; Where our children are as close and collaborative as we have been; Where who we are is more important than who we know or how much we earn. ☐

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# COOL CLIMATE VINTAGE DIFFERENCES: INTERESTING AND EXPECTED

AS MENTIONED ELSEWHERE, I CONSIDER THE GROWING CLIMATE OF GREATEST SIGNIFICANCE FOR CREATING THE HIGHEST QUALITY PINOT NOIR AND COOL CLIMATE WHITES. THE APPROPRIATENESS OF THE REGION'S WEATHER TO THE GRAPE VARIETY ASSURES RIPENING AND TRUENESS TO FLAVORS AND AROMAS—ASSOCIATING VARIETIES WITH THEIR HOME, WITH A SPECIFIC TERROIR. AND, OVER TIME, YEAR-TO-YEAR DIFFERENCES ADD ADDITIONAL RICHNESS TO THIS TAPESTRY OF WINE AGAINST ITS BACKGROUND. DESPITE THE STYLISTIC INFLUENCES WINEMAKERS HAVE, MOTHER NATURE CRAFTS THE MOST SIGNIFICANT CHANGES WITH VINTAGE.

Vintage differences play an almost mythological role in wine appreciation. We've all witnessed the pretentious James Bond-ish "Tell me what this wine is and what year" game. However, vintage differences **ARE** real, especially in cool-climate regions where wines best reflect true varietal character, nuance, and complexity. In Oregon's Willamette Valley, we see the rich fabric of vintage differences in spades.

Historically, the basic winemaker questions have been "will we have enough heat and will the rains hold off until after harvest?" Parameters such as timings of bud break, flowering, veraison (color change/seed hardening), and harvest record the rhythms of a vintage and often determine nuance vintage differences not explained by simple heat and rain measures in degree-days and total inches of rainfall over the year. And, ask any winemaker about a vintage and we will rhapsodize eloquently about the growing season, the heat, the challenges, disease pressures, harvest and other phenological timings precise to the day, or temperature and rainfall amounts and timings precise to the second digit—so much an almanac of data you want to back off and say "sorry I asked!"



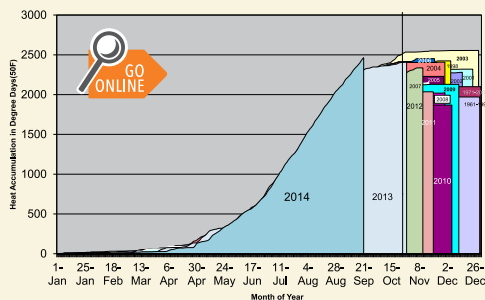
A LOTTA SUN, A LITTLE RAIN—ALL IN THE MIXI OFF-LOADING GRAPES FROM OUR OFF-SITE ESTATE VINEYARDS.

In general, my observation is that *great vintages have in common enough warmth for full grape maturity, lack of an event that prematurely ends ripening (like rains or freezes), and a long, moderate ripening period.* Pinot noirs show size, ripe flavors, deep colors, good tannin and acid structure, and layers of complexity and spice. The spherical ideal is met when you acknowledge a wine great but can't easily attribute it to any one feature, i.e., where no one wine attribute is sticking out, as a basketball might with a blown seam.

## TIMES ARE CHANGING

Oregon is now known worldwide as an ideal home for finicky cool-climate grape varieties such as Pinot Noir, Riesling, Chardonnay, and Pinot Gris. These delicate varieties require cool-to-moderate growing seasons to retain finesse and elegance, keeping bright, fresh fruit acids while barely reaching full ripeness in our shortened seasons. The marketplace is now hot for what we uniquely grow here—but ironically, as the valleys heat up as well.

## HEAT ACCUMULATION IN RECENT VINTAGES COMPARED TO AVERAGE



Heat Accumulation Curves for Recent Vintages—Ripening depends on adequate warmth during the growing season. However, how much heat and when it comes is vital to the character of the vintage. Measured in Degree-Days above 50F. Region I, Cool Climate, extends to 2500 degree-days in the UC-Davis system, a minimum we get closer to these days—notice years like 2003, 4, 6, 12, 13, 14 (this year still with 55 days to go at press time!). Harry's nerd side would be pleased.

Valuing the precarious balance we enjoy, winemakers have long monitored weather data for predictive signs of what vintages will be like and what needs to be done to optimize ripening. On the edge as we are, this data also shows how we're a "canary in the coal mine" for longer-term *climate change*. And what can be seen is sobering.

## THE FUTURE:

In January 2000 I came away from a millennium-beginning Cool Climate Viticulture Conference in Melbourne that dedicated its first day to climate change, with this expectation: *Besides fiery summers and more-so warm winters, with daily diurnal temperature swings (day to night) decreasing with warmer lows, this upset to the earth's equilibrium will bring a threat of greater extremes like flooding and*

drought, as different regions respond non-uniformly to resultant increased or decreased precipitation. That is what we've seen.

Dr. Gregory Jones of Southern Oregon University, an internationally known geographer and climatologist specializing in viticultural climatology, has for years investigated climate data sets from winegrowing regions, extrapolating from recent climatic changes to show what we can expect in the near future of this century. Data reflect a significant potential impact on normal ripening parameters for grape varieties worldwide often pushing some well-known varieties out of their motherland.

For example, **THE ATTACHED TABLE** shows that although Pinot noir grows well in Burgundy today, it has moved significantly within the band for appropriate ripening over the last half-century from almost too cool, to where in the next 15-25 years they are almost too warm. The Willamette Valley mirrors this scenario. Indeed, data show *improving* ripening conditions today for varieties that traditionally have had difficulty ripening in some years. And, with varieties that were historically well suited to regions, there are tendencies toward over-ripeness and early ripening that compromise finesse and elegance. It is ominous to hear the climate freight train gaining speed in the distance, without a way to slow it.

Currently climates like ours actually benefit from gradual climate changes, but as change continues, steps must be taken to both slow and hopefully stop this change, as well as to adapt to the warmer future as it unfolds.

## ADAPTATION

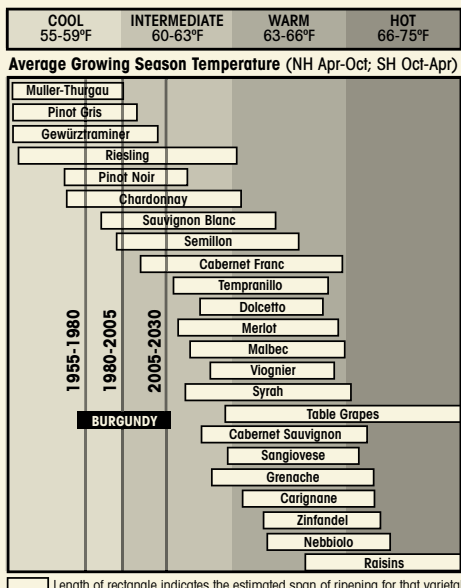
In order to respond to climate change we must adapt. The grape varieties that call the Willamette Valley home may either change over time, as we investigate new clones of existing varieties or new varieties like Syrah, Tempranillo, Grüner Veltliner, adaptable Riesling. Or, they will be asked to live in areas that would be unusual today, such as high elevations well above the current 6-700-foot rule of thumb maximum, strange aspects such as the north sides of hills rather than south sides, and locales not heretofore suited for grapes such as the Coast Range, southwestern Washington, or the Cascade foothills.

Drip irrigation technologies, even in stingy, dry growing areas, will be necessary. Adjustments to crop loads and harvest dates will try to accommodate warmer growing conditions and higher sugar levels. Adaptation in the winery will use technologies to reduce alcohols during and after fermentation and to control processes more precisely. ☐

FIND MORE INFORMATION ON  
**COOL CLIMATE VINTAGES**  
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## GRAPEVINE CLIMATE/MATURITY GROUPINGS



Courtesy of Greg Jones.

## RECENT VINTAGES WEATHER DATA TEMPERATURE MEANS/EXTREMES PLUS RAINFALL MCMINNVILLE, OREGON AIRPORT

2012	MEAN HIGH	MAX TEMP	>80°F	>90°F	RAIN"
JUNE	69	84	3	0	2.89
JULY	80	90	19	0	0.16
AUGUST	85	102	20	9	0.03
SEPTEMBER	80	96	14	3	0.05
OCTOBER	65	88	2	0	6.1
2013					
JUNE	76	96	10	2	1.14
JULY	86	96	23	7	0
AUGUST	83	95	22	4	0.68
SEPTEMBER	73	96	9	2	5.22
OCTOBER	64	77	0	0	0.7
2014					
JUNE	74	86	5	0	2.35
JULY	87	98	25	14	0.41
AUGUST	87	98	26	10	0.15
SEPTEMBER					
OCTOBER					

TEMPERATURES ARE NOTED BY DAY COUNT



THE QUALITY OF PINOT NOIR AND THE OTHER COOL CLIMATE VARIETIES WE GROW ARE INFLUENCED BY THE FOLLOWING FACTORS, IN ORDER OF IMPORTANCE:

1. GROWING CLIMATE

2. VINTAGE
3. MICROCLIMATE/AVA

4. WINEMAKING STYLE

Although decisions that influence style, either in the vineyard or in the winery, can be made annually, the other three we either cannot influence at all (vintage) or can only once, when we decide where to put down roots. Given an established rather than an infant industry, we need only look to our neighbors and the family of wines they have created to know our potential. These families, or AVAs, if well-defined can help winemaker and consumer alike understand what to expect.

No grape variety is as reflective of climatic and site differences as Pinot noir. That is why it demands a cool climate to excel and why small distances in the valley often yield big differences in the wines. General attributes that make the Willamette Valley suitable for cool climate grapegrowing include the weather protection afforded by the Cascade Mountains to the east, Coast Range mountains to the west and a series of lower hill chains to the extreme north of the valley. Almost all grape growing is done on lower hillsides, avoiding deeply fertile alluvial soils and cooler hilltop microclimates.

The Willamette Valley is 3,438,000 acres, 19,826 planted to grapes (or 78% of Oregon's total vineyard acreage), with >60% in the six sub AVAs petitioned for status in 2002 and approved as more specific growing regions inside this valley, carrying family resemblances that can logically be associated with their geographies or geologies or climates.

AVAs have helped develop growers groups in different ways in the last decade, focusing on everything from vineyard and winemaker education, to

broad tourism promotion with consumer tastings, to trade events, to community outreach, to pure branding and more—in a lot of ways similar to the early days of the industry, in the 70s and early 80s, when all the pioneers and newcomers jammed the fire stations or extension offices to understand the insanity we'd gotten ourselves into, only this time armed with websites, marketing plans and history.

THE THREE SOIL SERIES OF THE WILLAMETTE VALLEY EVEN SHOW THEIR DIFFERENCES IN COLOR AND TEXTURE: JORY (BASALT OR VOLCANIC), WILLAMETTE (SANDSTONE OR OCEAN SEDIMENT), AND LAURELWOOD (LOESS OR GLACIAL SILT). LEFT-TO-RIGHT.

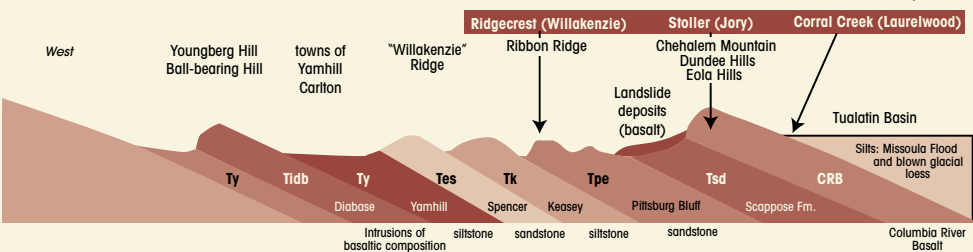


AVAs attempt to identify families of wines, with wine similarities within AVAs ideally stronger than between AVAs, a causal relationship to site developed that etches a meaningful boundary in the dust of interconnected valleys. Geographic, geological and climatic characteristics have given each of these regions uniqueness that should be discernible in the final wines, so that within this 150 mile long valley consumers know what they should find in the bottle. At least as far as place has determined.

## GREAT WINE IS GROWN NOT MADE, AND THE SOIL IS WHERE IT BEGINS.

Soils are dynamic and complex ecosystems that nourish plants, provide immense buffering capacities nutritionally, and in their ability to create

GEOLOGICAL ORIGINS OF NORTHERN WILLAMETTE VALLEY VINEYARD SOILS  
AFTER RAY WELLS, USGS





uniqueness in what they grow, represent some of our most precious wine resources. Soils reflect their varied histories in terms of parent material, organic matter components and climatic conditions. Big differences are often visible between wines from hillsides within sight of each other.

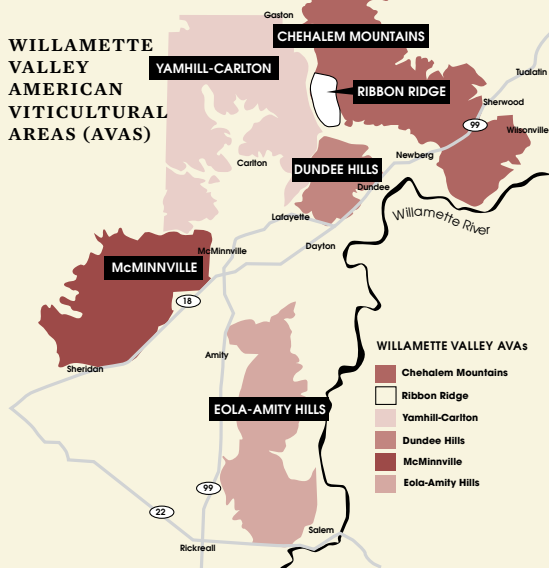
There are more than 800 distinct soil types in Oregon with approximately 60 of them where vineyards have been planted (e.g., 41 in the Chehalem Mountains AVA alone). These soils have been defined according to their geological origin, texture, degree of weathering, innate structure and porosity, level of organic matter, permeability and drainage properties, soil depth, available water, pH, and potential fertility.

If we're quiet with our winemaking, soil based differences can be seen, especially from mature vineyards where roots have had the time to investigate the parent rock.

The soils spectrum we see in Oregon soils reflects the history of this part of the planet geologically, spanning 60 million years:

- From the beginnings of plate activity on the west coast, literally building the western coastline as the Juan de Fuca plate began diving under the Continental plate;
- To subsequent lava flows 15 million years ago that went down the Columbia Gorge into the sea to an infant Coast Range which had shortly before (20mya) been created by stress and stretching; Subsequent creation of valley sedimentary soils of the western AVAs (see graphic courtesy Ray Wells, USGS) by a process of ongoing tectonic tension raising the terrain out of the ocean, then tilting layers of ocean sediment to free it from the cover of Columbia River Basalt;
- To present day when relatively recent activities like the Missoula Floods 15,000 years ago deposited soils from what is now Montana and Idaho onto the valley floor and, like a bathtub ring, up to 400 feet on the hillsides;
- And glaciers 10,000 years ago which imported Canadian soils that were subsequently blown and pasted on the northern hillsides near Portland, the loess soils of the Chehalem Mountains.

## WILLAMETTE VALLEY AMERICAN VITICULTURAL AREAS (AVAS)



## AT CHEHALEM IN THE CONTEXT OF OUR WINES, THE THREE SOIL SERIES OF MOST INTEREST TO US ARE:

- **WILLAKENZIE:** (as reflected in Ridgecrest and Wind Ridge in the Ribbon Ridge AVA) a silty clay loam, consisting of weathered siltstone and fine-grained sandstone marine sedimentary rock. New work now shows this soil series to consist of several soils, including Wellsdale on the top of Ribbon Ridge. It is moderately deep (between 20 and 40"), well-drained and is moderately weathered with subsoil horizons of increased clay content.
- **JORY:** (Stoller and the Dundee Hills AVA) a red, silty clay loam whose parent materials are Columbia River basalts and therefore slightly younger than Willakenzie's ocean sediment. This soil is deep (greater than 60"), well-drained and is highly weathered, with subsoil horizons of increased clay content.
- **LAURELWOOD:** (Corral Creek and much of the varied Chehalem Mountains AVA) a silt loam made up of weathered wind-blown deposits of glacial silt (loess) over basalts, much younger than the other two soils. It is deep, well drained and is also moderately weathered. ☑



# BALANCE: GIFTED TO OREGON, PURSUED BY CALIFORNIA

EXCITING TIMES ARE HERE, WITH AN AGREEMENT FINALLY BEING STRUCK IN NEW WORLD WINES AS TO WHAT SHOULD BE STRIVED FOR, WHAT CONSTITUTES GREAT WINE. AND IT SHOULD SURPRISE ONLY A FEW DIEHARD ADHERENTS TO THE “FLAMBOYANT” STYLE, AS TED LEMON DESCRIBES IT—THOSE ADDICTED TO SUPER-RIPENESS, OAK, EXTRACTION, AND CELLAR-FOCUSED CRAFTING OF POWER WINES. THOSE WHO LOOK FOR ELEGANCE, FINESSE, FOOD-FRIENDLINESS AND AGEABILITY ARE GLAD THERE IS NOW A BROADLY PURSUED SEARCH ON FOR WINES OF BEAUTY NOT POWER, BALANCE NOT EXTREME.

Balance is the key word here. Balance values restraint in winemaking to guarantee that terroir-based nuances are preserved and foods with which they're paired are complemented, not overwhelmed. Balance honors freshness, fruit, layers of complexity, spice and a sense of time and place. As we note in another part of this booklet, the *Big Where* of our cool climate Willamette Valley, followed by Vintage's unique *When*, the *Small Where of Site* with the Soils they reflect should all take priority over the *Who* and *How* of winemaker style.

In Oregon, Balance has been a mantra since the beginning, mainly because it was prized by pioneers **AND** is easier to find here—cool climates promote balance, since acids are easier to hold, alcohols are harder to get, much less abuse, and there is less pressure to make all wines to the same standards of bigger varieties that some wine writers love and broad-brush on all wines. Even California has bravely fought recently to challenge the “bigger is better” mantra of the last three decades, because, as Jon Bonné contends in his excellent book on their “In Pursuit of Balance” movement, *The New California Wine* (2013 Ten Speed Press), “California's future ultimately depends upon wines that show nuance, restraint, and a deep evocation of place.”

## ALCOHOL PERCENTAGE BY VINTAGE



Pinot Noir planted in the right place and made eschewing the “flamboyant” super-ripe style—alcohol content over the last 23 years for Ridgecrest Vineyards, vintage differences but showing no increase over time, average = 13.98%.

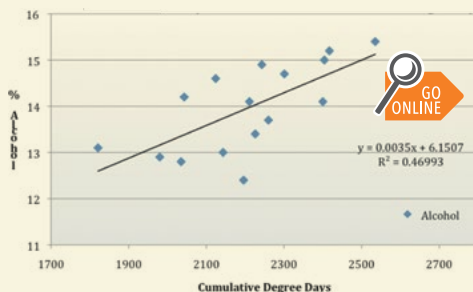
## SPHERICAL WINES

Truly ageable, timeless Pinot noirs and white wines must begin in perfect balance. They should have an appropriate fruit component, bright acidity, appropriate and finely structured tannin

(reds), palate weight and texture, great breadth and palate length, and complexity of flavors and spices that continue to unfold.

They should not be obvious in any one of these components—a spherical wine, smoothly contoured, without lumps on the surface, without extremes that in their intensity mask detail. Nothing should jump out except the general excellence of the wine—the wholeness of the wine should impress, its integration being seamless.

## ALCOHOL PERCENTAGE BY VINTAGE



Vintages with greater heat accumulation show higher alcohols, as shown in the Ridgecrest Vineyards bottling analyses over the last 16 vintages.

In hot years, powerful forces like alcohol, tannin, and color predominate and need to be integrated. In cool years, acid, fruit, and spice are present in an environment of moderate ripeness, with alcohol, tannin, and color being restrained. As long as the wines are balanced by complementary elements, wine quality is high—e.g., adequate acid to balance fleshy fruit or large tannin structure in warm years, or more structure and RS or hangtime ripeness to balance high acid in cooler years.

Balance is like a multi-faceted gemstone—no matter which direction it is turned, it looks the same—as brilliant, as complex, and unflawed. **AND** able to transparently reflect nuances of site and vintage.

## BALANCED WINES CAN AGE

Red wines are known for aging. They accomplish this by balancing fruit and alcohol with structure largely from tannin and other polyphenolics. White wines can age equivalently by emphasizing good acid levels as the structural element in this three-legged stool (in sweet wines the sugar adds a fourth leg to be balanced). In both cases, balance is the key and

structural tension of some kind is required. Most of us don't drink older wines a lot, but we **SHOULD** cellar enough to experience the added dimension given by aging—wine's 3-dimensional complexity adds an exciting 4th dimension by moving through time. As with reds, whites with age show reduced fruit, but add tertiary characteristics of bruised fruit, savory and spicy flavors and aromas, and textural richness and length. The rarely appreciated beauty of age is for Oregon, Chehalem and, for that matter, a balance-pursuing California, the next frontier of appreciation to drive home to our consumers.

Two things are required for optimum aging of both Pinot noir and white wines—wines grown to perfect balance in a climate where acid and flavors peak at the end of the season, and bottling to minimize premature oxidation. Growing classic varieties like Pinot Noir, Riesling and Chardonnay in the cool climate of the Willamette Valley and making wines under protections that include screwcaps, cross-flow filtration, and adequate SO<sub>2</sub> give us confidence our white wines will age exceptionally. Even under cork and with less winemaking experience, our Chardonnay and Riesling, from the mid 90s have shown beautifully in ageability tastings in London, Tokyo, San Francisco and New York. With ongoing technical improvements, what's made today will be even longer lived.

*Balance requires a heightened sensitivity, eschews force, values elegance and finesse, is more feminine than masculine, is less common and more sense, is a blend of grays not black and white.*

### ACID, ALCOHOL AND CLIMATE CHANGE

The clumsiness of higher alcohol wines is a key focus of the Balance movement. To a certain degree the point being made is as much about the brightness of natural fruit acids being critical to great food wines, as it is about alcohol per se. In the Willamette Valley there is less masking of the beautiful fruit, acid, and complexity we naturally get in our wines, simply because alcohols and the dumbing associated with over-ripeness are on-average lower. There is also less dependence on bigger-is-better critics and the super-ripe Big Flavor style here.

However, we should pay attention to warmer regions and their desire for greater acid and lower alcohols and not be complacent while thinking cool climate our entitlement. Climate change that has

increased growing temperatures in Napa by 605 degree days in the last 70 years doesn't stop at the border—Oregon's average cumulative degree days has risen by 250 over the 50 years the industry has existed, about the same as the range of "Cool" vs "Warm" chemistries I investigate in the adjacent table of Chehalem wines from 2007 to 2013. ☐

### 2007-13 CHEHALEM AVERAGE BOTTLED CHEMISTRIES

	pH	Total Acidity g/L	Alc. %	Residual Sugar %
Chardonnay (INOX)	3.30	6.68	13.4	0.3
Pinot Gris	3.23	6.69	13.7	0.5
Dry Riesling	3.01	8.49	11.8	1.0
Pinot Noir	3.58	5.93	13.5	

#### LAST 7-YEARS, 2007-13\*

Whites	3.18	7.12	13.0	0.56
Reds	3.54	6.12	13.4	

#### LAST 7-YEARS, COOL YEARS (2008, 2010, 2011—CDD MEAN=1945)\*

Whites	<b>3.14</b>	<b>7.56</b>	<b>12.8</b>	<b>0.66</b>
Reds	<b>3.54</b>	6.19	<b>12.8</b>	

#### LAST 7-YEARS, WARM YEARS (2007, 2009, 2012—CDD MEAN=2189)\*

Whites	<b>3.25</b>	<b>6.63</b>	<b>13.6</b>	<b>0.41</b>
Reds	<b>3.55</b>	6.03	<b>14.0</b>	

Chemistries from our last 7 vintages show the balance of the cool climate Willamette Valley, plus the differences vintage swings from cool-to-warm make, in both red and white wines. Noteworthy especially are alcohol increases in warm years and the adjustment in RS required to balance cool years' acids. \* 2013 omitted—Fall bottling data not yet available





ONE OF THE MARKS OF AN WORLD CLASS WINE REGION IS AGEABILITY. MORE PEOPLE CELLAR WINE THAN YOU'D THINK, EITHER INTENTIONALLY OR UNINTENTIONALLY, PROMPTING THE BASIC QUESTION WE OFTEN FIELD AS TO WHEN THE BEST TIME TO DRINK THEIR COBWEBBED TREASURES MIGHT BE—AND WHAT THEY SHOULD EXPECT. AS WE'VE DONE BEFORE, WE'LL ADDRESS THAT QUESTION BY FOCUSING ON OUR TWO MOST COLLECTED WINES: PINOT NOIR RESERVE AND IAN'S RESERVE CHARDONNAY (ALTHOUGH RIESLING IS DEMANDING ADMISSION INTO THE GROUP NOW). WE'LL ALSO TRY TO EXPLAIN THE MECHANISMS CENTRAL TO AGING BOTH REDS AND WHITES AND DISCUSS WHAT WE DO TO GUARANTEE OUR WINES LIVE LONG LIVES.

Wines may be enjoyed young or left to rest for until the perfect occasion, with hopes the bottle remains as good as when you first tasted it and, perhaps, even improved by years of aging. As with many things, expectations are subjective for wine aging, some preferring luscious fresh fruit characteristics, others looking for bottle complexity of a delicately-fruited, savory, forest floor, or complex spice nature.

## THE STABILITY OF A LONG-TERM APPROACH

Both red and white wines change color over time, red as grape and barrel phenolics polymerize (smaller pieces of structure linking to form larger, longer, softer, and uniquely colored compounds) and whites as oxidized compounds form, much as an apple slice browns after cutting. Pinot Noir changes from purplish to bright red/garnet and eventually to tawny/brown. Whites such as Chardonnay turn from platinum yellow to butterscotch yellow and eventually to dirty tan. (You can see a graph that shows the gradual change in red wine color in this section and a graph that shows white wine responses over time in the Closures section, where the preservation of youthful fruit under Stelvin is demonstrated.)

## ABSORBANCE AS A MEASURE OF AGING IN PINOT NOIR



Spectrophotometric color analysis can show the aging of red wine, going from purplish to red to browning hues, right to left in the top curve. Wine density in the lower curve reflects extraction, largely from vintage weather.

Aromatic and flavor changes parallel the color changes, as fruit-driven aromas become spicier and savory, eventually settling into forest/leather/mushroom/Asian spice bouquets. Textures and physical impressions such as astringency, emollience, breadth, and length generally improve into middle age, as firmer tannins and acids become more supple

as polymerization advances, pHs rise, and a multitude of complex compounds are revealed. Of course, even very old wines will exhibit in their senescence wisps of fruit or flower aromas and flavors, ephemeral but exciting to find among delicate tea and rose-water surroundings—I'm thinking of a 1929 Domaine de la Romanée-Conti 5 or 6 years ago—and the numbing richness of a 1953 Auslese I had on its 50th birthday. Both amazing and the reason to cellar wine.

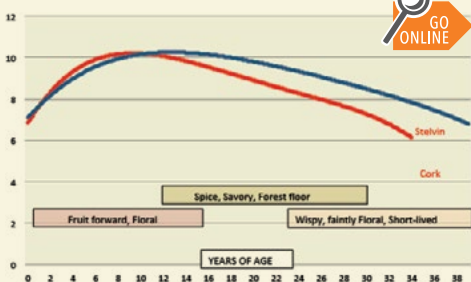
## FRUIT & WHAT HAPPENS TO IT

Wine is preserved fruit. Complexity and interest is provided by the fruit's inherent beauty, terroir nuances from where it is grown, and cellar influences from barrel, yeasts, and winemaking magic. These wax and wane at different times during the life of the wine. Structural elements like acid and tannin suspend the wine's components like an Alexander Calder mobile, with the equilibrium or balance of the wine changing as components, such as fruit and phenolics, change in nature and size. Fruit diminishes in brightness and size with oxidation, while phenolics change their character and size with oxidation and subsequent polymerization.

Antioxidants were at work in wine aging long before humans realized they were beneficial for our health. The phenolic and acid makeups of wines allow them to age gracefully, with phenols providing sites for gradual oxygen binding in the process of polymerization, and lower pH from higher acid slowing the rate of oxidation. Since the phenolic content of white wines is much less than reds (up to 10 times), whites require lower pH (thus the advantage of cool-climate whites) and higher SO<sub>2</sub> levels (sulfur dioxide added in PPM [parts per million] quantities, serving to bind aldehydes, effect changes to oxidation pathways, and inhibit mold enzymes and bacteria/yeast). White wines also benefit from superior closures like screw-caps to protect them and make them ageable.

Early in the life of a bottled wine, simple phenols (monomeric anthocyanins) rapidly oxidize, changing the raw, young red wine, which actually is blue-hued and almost purple, into a redder, more complex solution of linked phenols (polyphenolic polymers). Simultaneously happening during bottling, any oxygen that is present also works to oxidize alcohol to acetaldehyde, with SO<sub>2</sub> fighting to protect the wine by binding the oxygen-affected compounds.

## TYPICAL PINOT NOIR AGING CURVE



Pinot Noir ages predictably, quickly being lovely early-on and remaining gracefully youthful for years, especially if fruit is protected by Stelvin. Wine character changes with stages of life.

Further bottle aging is chemically much less chaotic, more gradual, and does not require oxygen to occur. One myth is that wine needs gradual oxygen passing through a cork to age adequately. Indeed, bottle aging is anerobic, i.e., does not require oxygen

(with  $<0.1\text{ml O}_2/\text{L}/\text{year}$  actual oxygen permeability of natural cork, except when imperfections allow oxygen invasions). We have seen this vividly in our comparisons of screwcap wines to those under natural cork. Wines under screwcap show vintage differences and signs of normal development in the bottle but, with no oxygen ingress, tend to age more slowly and predictably than cork. In addition, with  $\text{SO}_2$  not used up counteracting oxygen, the wine has a long-term defense against *Brettanomyces*, the yeast-sized sleeping microbe that can begin consuming wine components and giving off-flavors and aromas that comes with red wines' end of life—at Chehalem we have a second line of defense by using the gentle-but-thorough Crossflow filtration to remove Brett and fine particulates.

A delicate red variety like Pinot Noir and aromatic white wines, all prized for their amazing fruit, should retain that fruit exceptionally long by aging under screwcap. How long we don't know yet. ☺

## VERTICAL TASTING NOTES

Although your own palate will best define aging readiness for you, here are my thoughts on 19 vintages of Reserve Pinot Noir, 11 vintages of RR Pinot Noir, 17 vintages of Ian's Reserve Chardonnay, and 10 of INOX Chardonnay, with advice on when to serve, quality rating and description (0–4 star ratings and AGE = Showing its Age). Tastings were held February 2nd and 4th, 2014. Natural cork was used in older vintages, Stelvin (screwcaps) in all vintages 2008–on and in INOX bottlings entirely.

### RESERVE PINOT NOIR (under natural cork until 2008, unless noted):

- 1994** ★★★★★ NOW Dry, deep, dusty, mineral, dark and sweet red fruit, dark chocolate, coffee, driftwood, wow!
- 1995** ★★★★★ NOW Menthol, root beer, orange rind, deep perfume, expansive, nice balance, coffee, supple tannin, slight Brett
- 1996** ★★★★★ NOW Dried raspberry fruit, pipe tobacco, caramel-toffee, cocoa, delicate, nice length, beautiful aged lady
- 1997** ★★★★★ NOW Nice red fruit, fading, forest floor and tea leaf, warm spices, sl green thread, finish a bit disjointed
- 1998** ★★★★★ NOW Youthful, cherry, bittersweet chocolate, sweet finish, mod to deep, supple, silknap, round and fleshy
- 1999** ★★★★★ NOW/HOLD Savory, herbal, earthy, big, black fruit, great color, earthy and brooding, smoked spices, lush, great balance
- 2000** ★★★★★ NOW Deep, dark fruit, gingerbread, chocolate and brioche, nutmeg, great balance, silknap, acid, length
- 2001** ★★★★★ NOW/AGE Lighter red fruit, musty, bread, sweet orange spices, bright, sl disjointed, sl Brett
- 2002** ★★★★★ NOW/AGE Wet leaves, red fruit, sagging, pumpkin, prune, overripe characters, lively acid and bright
- 2003** ★★★★★ NOW Red to blue fruits, cherry pie, big, cocoa, tannin, wood, sl tar, nice  
NOTE: AN EXTRA experimental Stelvin = 3 STARS NOW/HOLD
- 2004** ★★★★★ NOW Spicy, crushed leaves, dried flowers, fig, perfumed, sweet fruit, oak, vanilla, thinning
- 2005** ★★★★★ NOW/HOLD Deep, dark, meaty, umami, tar, sweet finish, nice balance, wood, lovely
- 2006** ★★★★★ NOW Dried blossoms, menthol, sweet, smoky, herbal, earth, rich and sweet finish  
NOTE: THIS WAS experimental STELVIN
- 2007** ★★★★★ NOW/HOLD Lovely red fruit with black core, fine tannin, supple, sweet, wood, cedar, smoked meat, light cherry, bright, pretty
- 2008** ★★★★★ NOW/HOLD Red fruit, herbal thread, wood, dried rose petal, full and long, very pretty STELVIN
- 2009** ★★★★★ NOW/HOLD Sweet pie cherry, milk chocolate, raspberry, gardenia, silknap, deep spice, molasses, broad and long, lovely STELVIN
- 2010** ★★★★★ NOW/HOLD Red fruit, bay leaf, savory, crushed fruit finish, sweet, pipe tobacco, elegant, cinnamon, chocolate, finesseful STELVIN
- 2011** ★★★★★ NOW/HOLD Red fruit–raspberry, cherry, currant, broad, dark, tannin, rich, savory, bright and balanced, needs time STELVIN

FIND COMPLETE RATINGS AND DESCRIPTIONS  
FOR THE OTHER THREE WINES  
VISIT [CHEHALEMWINES.COM/NEWSLETTER](http://CHEHALEMWINES.COM/NEWSLETTER)

FOR MORE  
ONLINE  
VISIT US

# FIVE YEARS SINCE TOTAL CONVERSION TO SCREWCAP

FOR FIVE YEARS NOW, CHEHALEM HAS BOTTLED ALL OF OUR WINES WITH SCREWCAP (OR STELVIN BRAND) CLOSURES, CONTINUING A MIGRATION THAT BEGAN IN 2003 AND WITH WHICH WE ARE TODAY TOTALLY SATISFIED.

We searched for many years to find a closure that eliminated TCA, the chemical that shows up all too often in natural cork due to its processing and contaminates up to 8+% of cork-finished wines, giving them musty, cardboard-like, fruit-destroying characters. We tried plastics in the early years, but they had problems of their own, allowing oxidation after some time in the bottle. We ran and continue to run trials that began as early as 1994 that included early screwcaps, glass closures, and new generations of natural cork (e.g., Diam).

Screwcaps became a no-brainer for our white wines and quickly our 3 Vineyard Pinot Noir, based on our own trial results and the international history of successful use on aromatic whites, especially from New Zealand and Australia, or wines typically consumed young. What we didn't know, however, was how wines age under screwcap. So, we held off moving our most frequently aged wines (Ian's Reserve Chardonnay, Reserve Pinot Noir, and

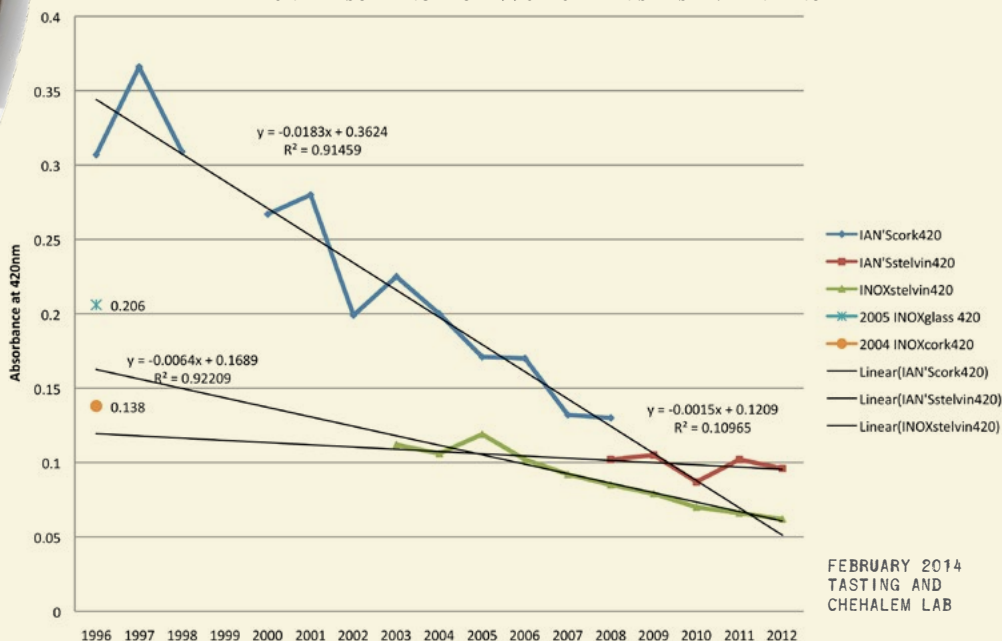
single-vineyard Pinot Noirs) to screwcaps, pending adequate aging data.

Ongoing tastings of aging trials we'd bottled gave us confidence that Chardonnay and Pinot Noir also benefit from screwcap closures over time. The general observation from our trial tastings was that these wines retain their fruit-forward nature better over time with screwcaps than with corks. Aged but not oxidized characters still do seem to develop over time (remember that aging is anaerobic, so it does not require oxygen). Oxygen in fact has a negative effect on wine, attacking wine fruit characters the same way a slice of apple browns in the open air.

Were screwcaps different from a good, non-TCA natural cork? Yes, but in a good way according to our palates. If this were a tannin-driven, rough variety like Cabernet, which needs the polish and refinement of time, perhaps we would have decided differently, but Pinot Noir is all about fruit, complexity, and finesse, and the longer these stick around, the better.

Questions from healthy skeptics of screwcaps center on marketing challenges, which we haven't encountered significantly, although admittedly there are some who dismiss Stelvins based on old

CHEHALEM CHARDONNAY AGING AND CLOSURE IMPACT  
SPECTROPHOTOMETRIC ANALYSES  
420NM ABSORBANCE FOR 1996–2012 IAN'S RESERVE AND INOX





A PICTORIAL VIEW OF WHAT THE GRAPH REPRESENTS: 17 VINTAGES OF IAN'S (UPPER) AND 10 VINTAGES OF INOX (LOWER), RIGHT-TO- LEFT IS YOUNGER-TO-OLDER.



perceptions of “cheapness” without acknowledging technical superiorities winemakers like us can provide, preferring the greater variability and certain high percentage of “corked” bottles for the “pop” of a natural cork and tradition. We are prepared to argue the quality merits of screwcap if this occurs and every year gain further proof of superior aging using them.

Another occasional whine regards the potential of “reduction” when using tighter, oxygen-excluding closures. Reduction results when off-aromatics and off-flavors develop in winemaking in some wines due to nutrient- or oxygen-starving during the active stage of fermentation; it exists in most Pinot Noirs and some white ferments early in the process. The observation is correct IF a winemaker is sloppy and doesn’t assure the reductive character has been removed as a normal part of finishing a wine. IF the wine is bottled with slight reduction still there—guess what?—it will be there regardless of whether a screwcap or cork is used. However, under cork, this residual reduction is more easily masked by cork flavors and variable oxidation, both problems in their own right to purists like us. Yes, screwcaps **ARE** less tolerant of sloppy winemaking, but winemakers and consumers should be, too.

The question of whether natural corks have a better carbon footprint than screwcaps sometimes arises,



since screwcaps are metal and corks naturally come from trees and decompose. The answer is complex since it considers human behavior. Made mostly of aluminum, screwcaps have a life cycle that begins with primary

mining and ends with recycling, so requires behaviors sensitive to the environment. In the first world wine circles bottles are reliably recycled and metals retrieved. Natural cork can return to the earth by decomposing, but since each cork requires a tin or plastic capsule to cover it for protection, those items are a waste not recycled at the level of screwcaps. Corks also have a 5–15% chance of carrying TCA, which means the carbon footprint of all the unusable corked bottles’ wine and packaging become a huge carbon burden for the remaining good corked bottles. In balance, screwcaps are better for consumers and the environment.

And wine quality is preserved more consistently. You don’t have to be a geek to look at the graphs shown here and see the longer aging of wine under Stelvin (observe the flatter slope going back in vintage), or to see the stable white wine colors over time under Stelvin, while cork-finished wines bronze indicating oxidation. And, most importantly, you are guaranteed brighter, fresher, “younger” wines over a long period of time, from all bottles you open. ☐

### THE BUDDHA EARTH (FOR TERRY)

Yellow puffs of pollen, satin  
black legs of the bee,  
That’s your destiny

I have seen oval  
bright silky delight  
wild impatiens, splash.

Incomplete wetland asphalt,  
cyclone fencing reeds  
phosphating the frogs.

Drawing a line for mankind  
in the dust of our  
future for nature.

The Buddha again  
kicks the wheel, his  
old rundown Buick.

Ian Peterson-Nedry 3/10/95

As used on 2004 Ian’s Reserve Chardonnay



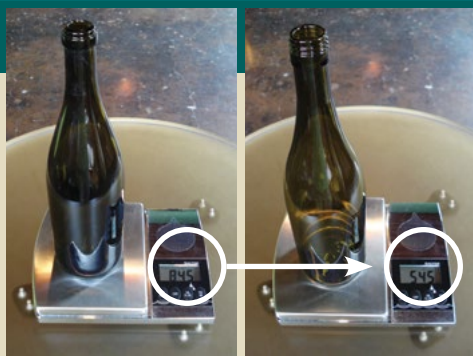
**WE MAKE SUSTAINABILITY A PRIORITY IN EVERY STEP OF WINEMAKING, FROM THE CONSCIENTIOUS FARMING CHOICES WE MAKE IN OUR VINEYARDS TO HOW WE PROTECT ENVIRONMENT AND REDUCE THE IMPACT OF PROCESS AND MARKETING DECISIONS IN THE WINERY.**

We don't use herbicides, dry farm whenever possible, sow diverse cover crops each fall, and encourage native plants in designated eco-zones. And, at the winery there are constant efforts to reduce our carbon footprint in association with the Carbon Reduction Challenge, installation of a new solar array at Corral Creek Vineyards, use of fully recyclable shipping containers (ie: no Styrofoam), reusable keg and growler options, and lower-weight glass bottles, some reduced from 850 grams to as low as 550 grams. We've been recognized by the efforts and you'll recognize them on our labels.



CORRAL CREEK'S SOLAR ARRAY PROVIDES 6% OF CHEHALEM WINERY AND VINEYARDS' POWER NEEDS

Philosophically, we—and most of Oregon—are committed to eschewing extreme agriculture, the “better living through chemistry” approaches used for years in lots of crops that have been replaced by Sustainable or Organic methods. The balance here is environmental, forcing healthy respect for biodiversity and light footsteps on the land—farming practices reconsidered, whether regarding chemicals, irrigation, cultivation, fertilization or other issues. There is an organized middle-of-the-road approach called **LIVE** (Low Input Viticulture and Enology) that espouses standards used



Weight reduction in bottles minimizes carbon footprint and prevents hernias (here 845 g to 545g per bottle).

internationally to guarantee “responsible stewardship” of the land, while focusing on high quality and economically viable grapegrowing and, now, extending into the winery to certify environmentally friendly practices that reduce Carbon footprint and protect streams and the environment.

Planet health is finally gaining momentum as all but the ossified see our climate changing, ice caps shrinking, public areas contaminated and overrun, oceans used as dumps, weather extremes reaching FEMA proportions, species of flora and fauna decimated, and energy sourcing proving politically radioactive. The wine industry's longstanding environmental priority is timely. Organic farming, the green nature of plants' CO2 absorption, leadership in reuse and recycling, and hypersensitivity to climate-change impacts on what we grow in our cool climates make Oregon wine a poster child for environmental stewardship. How we approach sustainability certification, land use, conservation easements, processing and packaging materials improvements, water conservation, shipping, wine country tourism, and other key green heritage issues will help set the standards for ongoing protection. ☐

**PAST NEWSLETTERS HAVE COVERED OUR MARCH TOWARDS GREATER ENVIRONMENTAL STEWARDSHIP AND ARE AVAILABLE ON-LINE AT : [CHEHALEMWINES.COM/NEWSLETTER](http://CHEHALEMWINES.COM/NEWSLETTER)**

## SUSTAINABLE PACKAGING

The next time you order a case of Chehalem or RR Pinot Noir, check out the nifty, 8-sided cardboard wonder in which it arrives. These boxes are 100% corrugated, entirely recyclable, and meet strict FedEx and UPS drop-test standards. It also won a national wine packaging award and its design was patented by our design partners, Boise Cascade. Our other wine boxes, complete with molded paper inserts, are recyclable, too. We've done our part; please recycle and help keep the circle moving!



# VITICULTURE: THE PHENOLOGY OF THE GRAPEVINE

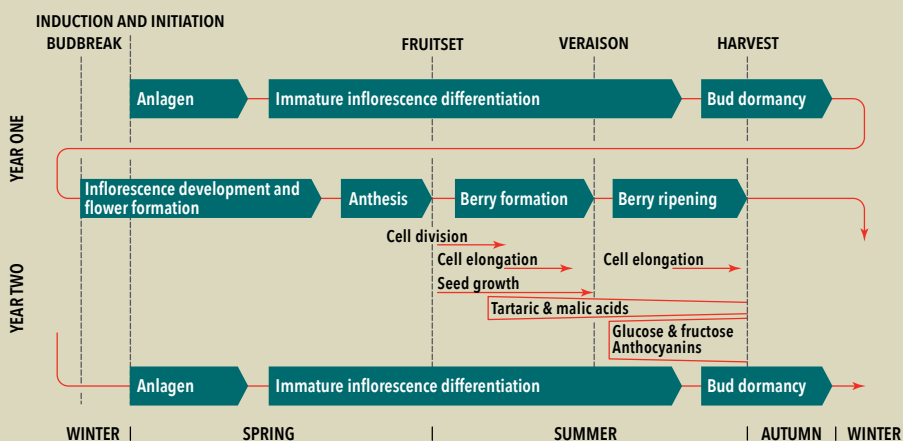
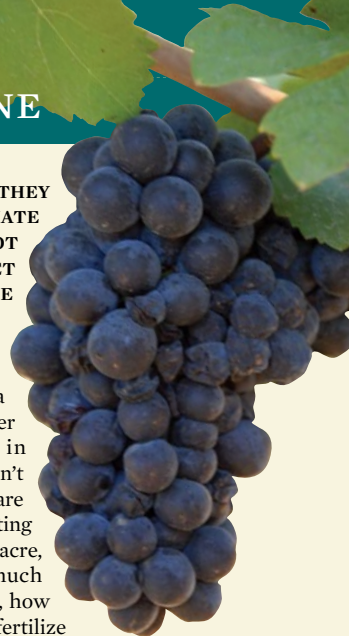
VINEYARDS ARE NOT A PERIPHERAL PART OF BEST WINERIES' OPERATIONS, THEY ARE THE HEART AND SOUL OF MAKING GREAT WINES. SOME UNDERESTIMATE THE IMPORTANCE OF CONTROLLING QUALITY FROM THE BEGINNING, NOT TREATING GRAPES AS A COMMODITY BUT AS THE FIRST CRITICAL PRODUCT WE MAKE, THE SECOND BEING THE WINE WE CAN MAKE WELL ONLY IF THE GRAPES ARE SUPERIOR.

As Jon Bonné reminds us in his new book on pursuit of balance in California, "the French don't have a word for "winemaker"; we lack an equivalent for *vigneron*, someone who both grows grapes and makes wine...—the Old World equation—in which the vintner toiled in both field and cellar." That is a concept that we largely adhere to in Oregon, where small family wineries began and continue with Estate Vineyards. Chehalem wines use 100% Estate Grown fruit.

To make nuanced, balanced and terroir-driven wines, you start with a huge dose of restraint in the vineyard—so much so that "moderation in all things" could be our motto in the vineyards. There must be great care taken to ask enough but not too much of each vine—to feed, water, protect and harvest, but never too much, lest they become overindulged and dependent, and always with a consideration for future

vintages. In a cool climate vines must struggle, but a struggle develops character in grapes as well as in humans, so long as we don't allow them to fail. There are considerations from planting on—how many vines per acre, to irrigate or not, how much crop to permit it to bear, how much to spray and what, fertilize or not and how. There are more.

The complexity and finesse we receive in fruit from vines, especially as they mature, is determined by vine balance, that optimal point where plant, soil, canopy vigor, fruit set, moisture, amendments etc. come into equilibrium. There is a posture of great pretense about terroir and yet, although it is fact that not all sites can achieve that equilibrium, when they do, the results are unique site-to-site. The greatest complexity comes from a moderately-stressed plant with mature root systems, able to access trace minerals from underlying parent rock, not overburdened with crop or vigorous leaf canopy. For instance, you can see the drive to manage balance in the precise dropping of crops to loads that yield optimal quality, variety-by-variety, block-by-block—sometimes leaving half the fruit on the ground, sometimes leaving more on in hot years to extend the growing season. But always with the attempt to balance. ☼



An idealized 2 year grapevine reproductive developmental cycle showing the distinct stages of flowering and the two characteristic phases of grape berry development. Great grapes depend on these phenological events beginning the prior year, ending in the familiar milestones in the year of vintage of Budbreak, Flowering, Fruitset, Veraison, and Harvest. After Oxfordjournals.org, Journal of Experimental Botany



SOILS AND GEOGRAPHICAL FEATURES IN THE WILLAMETTE VALLEY ARE CRITICAL TO THE WINES WE MAKE HERE. AS MATT KRAMER AND JON BONNÉ AGREE: **TERROIR** IS MORE THAN JUST A SENSE OF PLACE;—IT IS THE BELIEF THAT PLACE NOT ONLY MATTERS, BUT MAKES ALL THE DIFFERENCE. GREAT GRAPES, GROWN IN AN APPROPRIATE PLACE, SHOULD RARELY REQUIRE A WINEMAKER TO FIX THINGS. PLUS, AFTER TIME TO MATURE VINES BECOME MORE BALANCED, HAVE GREATER ABILITY TO TOLERATE WEATHER SWINGS, AND EXHIBIT GREATER RICHNESS AND COMPLEXITIES FROM DEEP ROOTS GETTING EVEN DEEPER, EMBRACING DEEP GEOLOGIES THAT HAVE NUANCED MINERAL AND CHEMISTRY DIFFERENCES.

Years ago we began assembling complementary vineyard sites, knowing we needed complementary soils, aspect, elevation and heat accumulation capabilities. We got that and with time have gained balance and complexity to give consistently engaging wines, all unique from each other, but consistent in vineyard characteristics vintage-to-vintage. Nothing like growing Pinot noir and elegant white wines in the right place!

### THE TERROIRS: OUR VINEYARDS AT A GLANCE

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.

	RIDGECREST VINEYARDS WIND RIDGE VINEYARDS	STOLLER VINEYARDS	CORRAL CREEK VINEYARDS
AVA	Ribbon Ridge	Dundee Hills	Chehalem Mountains
PLANTING BEGUN	1982	1985	1983
PINOT NOIR CLONES	Pommard (50%) Dijon (25%) Wädenswil (25%)	Dijon (70%) Pommard (25%) Wädenswil (5%)	Likely Pommard and Wädenswil
OTHER KEY VARIETIES	Riesling, Grüner, Pinot Gris, Gamay Noir	Chardonnay, Pinot Gris, Riesling, Pinot Blanc	Riesling, Pinot Gris, Chardonnay
TOTAL ACRES	130	373	40
ACRES PLANTED	51	45 for Chehalem (total of 215)	27
SOIL TYPE (GEOLOGICALLY)	Willakenzie (Sandstone/Siltstone)	Jory, some Nekia (Basalt/Volcanic)	Laurelwood (Glacial Silt/Loess)
DENSITY PER ACRE	725–2200	1250–2600	870
ELEVATION IN FEET	420–690	250–650	220–420

### VINEYARD OVERVIEW

Smart winemakers agree great wine is grown, not made. Although the wine business is equal labors of growing grapes, making wine and marketing wine, the most important differentiator long-term between wine and great wine is the grape.

As owners, Bill and I appreciate this foundation, both being born into farm families, spending early years becoming attuned to cycles of nature: a hot, bright, lazy summer with workers trying to stay ahead of vegetation, trying to stay cool until evening coastal breezes help set a 10pm sun—an orange sun lighting shorter days as harvest sounds from machinery deep in the rolls of hillside orchards and vineyards continue into night, driven by rains not yet seen but certain, and signaling extended periods when repairing equipment or staring out of raindrop splayed windows, coffee cup in-hand, captures the day.

### RIDGECREST VINEYARDS

Our oldest estate vineyard, Ridgecrest is a 55-acre vineyard on a 176-acre property located on Ribbon Ridge, a small ridge at the western end of the Chehalem Range and Valley. Beginning in 1980, this site pioneered grape growing on Ribbon Ridge, and is now joined by Beaux Frères, Brick House, Adelsheim, Archery Summit, and Trisaetum among others.

Soils are Willakenzie, a transition soil series exhibiting characteristics of both volcanic and sedimentary underlying structures. Soil characteristics are silty, clay loam, moderate in soil depth and water retention; friable, not excessively rich, basalt and sandstone/siltstone rock as a base.

Wine characteristics in Pinot noir for Willakenzie soil are big, briary, sweet, black-fruited aromas and flavors, with emphasis on raspberry, blackberry, black cherry, cassis and hints of dusty chocolate, in a style

reminiscent of the Cotes de Nuits. Excellent acidity and a finesseful texture and finish are also hallmarks of the vineyard site, being relatively high in elevation, (south-sloping at the 400-600 foot elevation level), mature in vine age, and deeply rooted.

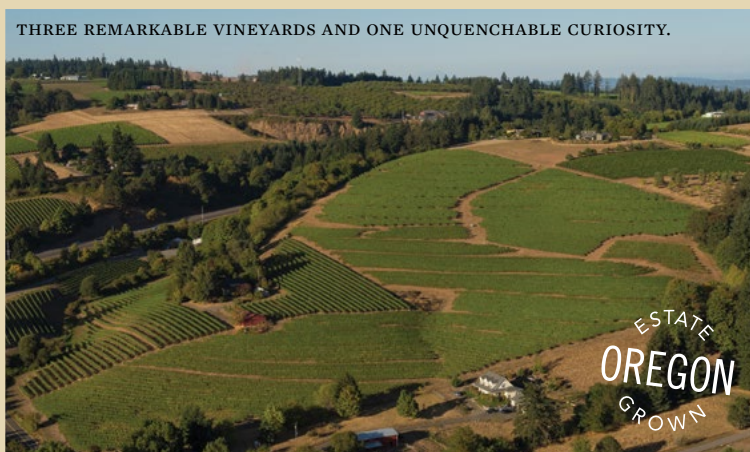
Wind Ridge is a contiguous block to the original plantings, beginning in 2003 with new clones, rootstock and denser plantings. It includes Chehalem's mother block of Riesling clones and the first estate planting of Grüner Veltliner. Whites are single vineyard designated from both vineyard halves.

## STOLLER VINEYARDS

Stoller Vineyards is the newest, and therefore most viticulturally advanced, of our three estate vineyards. A south-sloping, 200+acre vineyard on a 373-acre parcel, Stoller Vineyards commands a dominating view of the southern end of the Red Hills of Dundee.

Stoller Vineyards is planted to Jory soil, with a touch of Nekia, which are both red volcanic soil types. Jory is moderate to deep in soil depth and water retention, with moderate to rich fertility. A warm site, it is early ripening and, with dense plantings, requires irrigation.

Wine characteristics in Pinot noir for Jory and Nekia soils are straight-down-the-middle red to black cherry fruits with round, soft flavors, very much in a Volnay or Pommard style, with intense offerings bordering on earth and chocolate overtones. Our first vineyard-designated commercial release from Stoller Vineyards was in 1997. One of the best white wine vineyards in the state, single vineyard Chardonnay and Pinot Blanc are released from this vineyard.



## CORRAL CREEK VINEYARDS

Corral Creek Vineyards surrounds the winery. Named for a creek draining the Rex Hill and Parrett Mountain region and the road forming the southern perimeter of the vineyard, Corral Creek is the only estate vineyard we did not choose and plant ourselves. We purchased it from the Howiesons of Veritas Vineyard Winery in 1995, at the same time we expanded winery operations by buying their facility. We currently have 32 bearing acres on the 40-acre site.

Corral Creek Vineyards provides solid, highly-focused, red-fruited Pinot Noir of a small-boned nature, from a blown sedimentary soil type called Laurelwood, known technically as loess and composed of glacial silt. The site is relatively rich on deeper and wetter lower elevations of 200 feet while upper elevations up to 450 feet can be shallow and water deficient from erosion over the years in water orchard farming, requiring some irrigation.

Wine characteristics in Pinot Noir from Laurelwood are light to moderate red fruits, from strawberry to red cherry. Our first vineyard designated Pinot Noir from Corral Creek was in 1998. This is our best Riesling vineyard at this point, reflecting the same purity and focused fruit in whites as in Pinot Noir. ☐



FROM LEFT TO RIGHT: RIDGECREST VINEYARDS, STOLLER VINEYARDS AND CORRAL CREEK VINEYARDS

## PINOT NOIR:

Although France has had the advantage of 2,000 years since the Roman invasion to develop the standards for Pinot Noir and other grapes, reality is that time rips along in logarithmic strides, giving us a chance for a quickly improving New World interpretation of the classics.

As Jon Bonné observes, in other areas like California the modern quest for significance in Pinot was largely sidelined by Big Flavor or what Ted Lemon calls the “flamboyant” style. Although influenced by the Parker “size is everything” mandate in Oregon ourselves, balance, elegance and finesse were more achievable here thanks to our climate and the predisposition of industry founders for grace and terroir reflection.

As quoted by Bonné, Forrest Tancer, an early west coast winemaker described the inherent beauty and objectives of Pinot noir as contrasted to Big Flavor and color grapes like Cabernet, “Pinot Noirs, in spite of their richness, are not wines of tremendous color or tannin. Their style is in their complexity, their subtlety and shading, strengths that we are striving hard to bring out.”

*Harry's Mantras: White wines as much as reds, Attention to the right wine at meals, and Aged wines more-and-more.*

Making Pinot noir in a consistent style that says “Chehalem” is the subject of experimentation early-on from 1983 and of ongoing trials even today, always trying to make each vintage's wines the best. The three levels of bottlings from Three Vineyard to Single Vineyards to Reserve, with occasional Statement declared vintages and Best Barrel wines thrown in allow us to showcase careful winemaking science and intuition.

## BLENDS AND SINGLE SITE

As with many decisions, stylistic approaches to winemaking may not be black and white, right or wrong. Quality in Pinot Noir and in some whites like Riesling can center on a wine's ability to reflect a certain site's predictable and complex palette of nuanced characteristics—flavors, textures, aromas, acidities, etc. There is a magic to transparently showing a sense of place.

There is an equally compelling argument to blend that limited set of traits with complementary traits from other sites to create a wine that is not necessarily true to a single small place, but is likely a better wine that speaks to a larger region—i.e., the resulting wine synergistically being better than the sum of its



Dr. Raymond Bernard, Research Viticulturist at the University in Dijon, responsible for selection of Burgundian clones for Pinot noir and Chardonnay, subsequently imported to Oregon, becoming the “Dijon Clones.” In the Peterson-Nedry home in 1988, Wynne is in the background.

parts. Chehalem believes both options have merit, and so we bottle single vineyard as well as blends of Pinot Noir, Riesling Chardonnay and Pinot Gris.

## WHITE AND RED WINES:

When I began appreciating wine, I noticed that almost without exception no wineries did both red and white wines well, at least not at top-quality levels. The vision at Chehalem was to change that, to focus as much on cutting-edge whites as Pinot Noir, to appreciate the ability of the Willamette Valley's cool climate to make equally demanding, delicate, finesseful and elegant white wines as well as the Holy Grail of Pinot Noir. We began strongly convinced that this cool climate makes our valley's hillsides perfect for both Pinot noir AND whites. And over time we've only become more committed to the bright side of wine.

We now make 60% white and 40% red, both to the same exacting standards in the vineyard and winery, both accentuating a need for elegance, complexity, texture, perfect balance, and ageability. We are proud of our innovations in making INOX® the standard for unoaked Chardonnay, to push Riesling with our mother block of clones, to create an Oregon Sekt-style Riesling, and to plant Grüner Veltliner to investigate new white wines.

## HOW WHITE WINES DIFFER FROM RED

White wine grapes in the Willamette Valley grow side-by-side with Pinot noir, receive the same handwork and attention to grapegrowing detail, and are harvested over the same period. They all have



clear juice—Pinot noir too. Whites here are known for bright fruit character and food friendly acidity. Differences rest in red wines being fermented on their skins to extract color, fruit tannins for more structure, and slightly different aromas and flavors. White wines are pressed away from their skins and stems immediately and fermentation is slow and cool, compared to a warmer and actively worked mass of pulp, skin, seeds and sometimes stems in Pinot noir. All reds and some whites (our reserve Chardonnay and Pinot Gris, which also ferment in barrel) age in barrel for complexity, richness derived from micro-oxygenation, barrel flavor and Malolactic fermentation, and structural tannin pickup.

Although there are similarities, the makeup of white wine is different by being generally higher in acid, lower in pH (goes with the acid), less alcoholic and ripe, and often not influenced by Malolactic. Sometimes to achieve perfect balance, a minor amount of natural residual sugar is left in white wines (e.g., 3Vineyard Pinot Gris and Corral Creek and Sext Rieslings), whereas some are allowed to ferment to total dryness, just like Pinot noir. Wine color is mainly dependent on skins and barrel, with Pinot noir pulling color and structure during maceration and fermentation, then fixing it with the help of barrel tannins; white wines in new barrels pull some golden color during barrel aging from barrel and oxidation.

## AN ARGUMENT FOR WHITE WINES AT THE TABLE

Both Whites and Pinot noir grown here are great food wines, having lower pHs and higher acids than other regions. Acidity is the key to addressing fats and providing bright fruit as complements at the table.

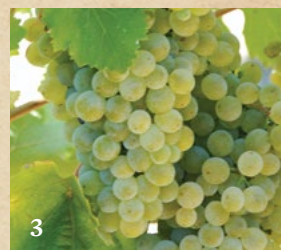
## WHITE WINES CAN AGE

Red wines are known for aging. They accomplish this by balancing fruit and alcohol with structure largely from tannin and polyphenolics. White wines can age equivalently by substituting good acid levels as the structural element in this three-legged stool (in sweet wines the sugar adds a fourth leg to be balanced). In both cases, balance is the key and structure of some kind is required. See page 12 on Aging for Pinot Noir and Whites.

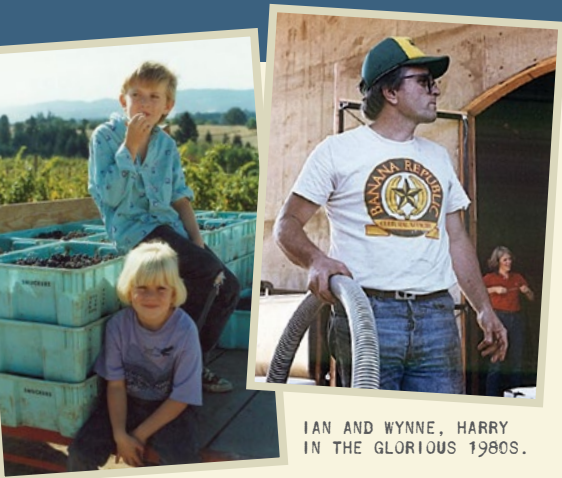
## TRENDS AND OPINIONS

White wines are increasingly planted in the Willamette Valley today, but not at the rate of Pinot noir (see the graph in the Welcome on p2). This will change over time as our maturing wine drinking population moves to appreciate more variety, older wines and wines of finesse and food friendliness. Tastes indeed change, but there are also cycles that bring us back to principles and appreciations that stand the test of time. 🍷

1) CORRAL CREEK RIESLING GRAPES 2) GAMAY NOIR GRAPES 3) GRÜNER VELTLINER  
4) PINOT NOIR GRAPES 5) DIJON CHARDONNAY GRAPES 6) PINOT BLANC GRAPES  
BOTTOM) PINOT GRIS GRAPES



# FACTS AND FIGURES



IAN AND WYNNE, HARRY  
IN THE GLORIOUS 1980S.

## 50TH ANNIVERSARY OF WILLAMETTE VALLEY GRAPEGROWING: FEBRUARY 2015

### TOTAL GEOGRAPHIC AREA OF THE WILLAMETTE VALLEY

**SIZE: BETWEEN OREGON'S CASCADE MOUNTAINS AND THE COAST RANGE, THE WV IS MORE THAN 100 MILES LONG AND SPANS 60 MILES AT ITS WIDEST POINT, INCLUDING 3,438,000 ACRES.**

**IN THE WV (AND OR), TOTAL NUMBER OF VINEYARD ACRES PLANTED .. 19,826 ... (25,448)**  
**VINEYARDS ..... 632 ..... (905)**  
**WINERIES ..... 378 ..... (545)**

**VARIETIES BY ACRE IN THE WV (AND OR)**  
**PINOT NOIR ..... 11,053 ..... (15,369)**  
**PINOT GRIS ..... 2,175 ..... (3,426)**  
**CHARDONNAY ..... 684 ..... (1,160)**  
**RIESLING ..... 259 ..... (718)**

### FIRST PINOT NOIR PLANTINGS

**IN WILLAMETTE VALLEY AVA, 1965**

David Lett, The Eyrie Vineyards

**IN RIBBON RIDGE AVA, 1980**

Harry Peterson-Nedry, Ridgecrest Vineyards

### WILLAMETTE VALLEY AS % OF OREGON PRODUCTION

**78% OF PLANTED VINEYARD ACREAGE**

**77% OF WINE PRODUCTION**

**90% OF PINOT NOIR PRODUCTION**

### MAJOR SOILS IN THE WILLAMETTE VALLEY

**MARINE SEDIMENTARY, Willakenzie**

In our Ridgecrest and Wind Ridge Vineyards

**VOLCANIC (BASALT), Jory, Nekia**

In our Stoller Vineyards

**WINDBLOWN LOESS (SILTS), Laurelwood**

In our Corral Creek Vineyards

Data from the 2012 Oregon Vineyard & Winery Census Report,  
Southern Oregon University

## HOW MANY, HOW MUCH?

### COST PER ACRE:

Land: \$15-30,000  
Grape Planting and Care:  
Year 1 to Bearing \$20,000  
Maintenance per Year Going  
Forward \$5,000  
Sales price for Fruit per Acre \$10,000

### NUMBERS:

Hours of Handwork per Acre per Year: 300  
Expected Life in Years: 60 (on rootstock)  
Years to Optimal Quality: 20  
Tons per Acre over the Year: 2.5  
Gallons per Ton: 150  
Plants per Acre: 2,250  
Pounds per Plant: 2.0  
Percentage of berry weight in sugar: 24%  
Percentage of berry weight in acid: 0.7%  
Cluster weight in grams: 156  
Berries per cluster: 124  
Berry weight in grams: 1.28  
Barrels per Ton: 2.54  
Cases per Barrel: 24.9  
Bottles per Barrel: 299  
Bottles per Ton: 759  
Bottles per Acre: 1,900  
Bottles per Plant: 0.84

### % OF COST TO MAKE PER BOTTLE:

Grapes: 56%  
Packaging: 18%  
Barrels: 9%  
Labor, Facility, Interest, etc.: 17%  
Retail for 1990 RC PN: \$18/bottle; for 2012 RC PN: \$50

### APPROXIMATE PHENOLOGICAL DATES:

Budbreak: April 15  
Bloom: June 10  
Veraison: August 15  
Harvest: October 5  
Bloom-to-Harvest: 105-110 Days

### IN GENERAL, WHEN WE BEGAN COMPARED TO TODAY:

Price per plant in 1981: \$0.75; today: \$3.50  
Price per acre in 1981: \$3,000; today: \$15-30,000

ACREAGE	1981	TODAY
PINOT NOIR	404	15,369
PINOT GRIS	29	3,426
CHARDONNAY	272	1,160
RIESLING	266	718
<b>TOTAL ACREAGE</b>	<b>1,238</b>	<b>25,448</b>
<b>VINEYARDS</b>	<b>117</b>	<b>905</b>

PINOT NOIR TRIVIA, OR HOW TO NUMB FRIENDS WITH NUMBERS

## WHAT THEY'RE SAYING ABOUT US

Critics' reviews are often helpful for consumers and the trade that serve them, guiding them to wines they are likely to prefer to others. Below are current reviews and scores for wines still available in the marketplace. To search for Chehalem wine reviews, look on-line at our website: <http://www.chehalemwines.com/our-wine/reviews-u-pick.php>. If you look at the review scores in numerical order you find for wines from 1998 or so through a portion of the 2012s the following distribution of scores, of which we're proud, considering not that long ago 90 was an unobtainable level for Oregon wines:

- 284 reviews with Scores of 90 or above; with
- 125 reviews with Scores of 90;
- 80 reviews with Scores of 91;
- 42 reviews with Scores of 92;
- 32 reviews with Scores of 93;
- 4 reviews with Scores of 94;
- 1 review with a Score of 95.

## REVIEWS OF CURRENT VINTAGES

### 2012 INOX CHARDONNAY

**91 POINTS & EDITOR'S CHOICE**, *Wine Enthusiast*  
**90 POINTS**, *Wine Spectator*

### 2012 STOLLER VINEYARDS PINOT BLANC

**92 POINTS & EDITOR'S CHOICE**, *Wine Enthusiast*

### 2012 CORRAL CREEK VINEYARDS RIESLING

**91 POINTS**, *Wine Enthusiast*  
**91 POINTS**, *Wine Spectator*

### 2012 THREE VINEYARD RIESLING

**GOLD MEDAL & BEST IN CLASS**, *Great Northwest Invitational Wine Competition*

### 2011 RIDGECREST VINEYARDS PINOT GRIS

**90 POINTS**, *Wine Spectator*

### 2011 IAN'S RESERVE CHARDONNAY

**91 POINTS**, *Wine Spectator*  
**91 POINTS**, *Wine Enthusiast*

### 2012 THREE VINEYARD PINOT NOIR

**90 POINTS**, *Wine & Spirits*, *Patrick Comiskey*

### 2012 CORRAL CREEK VINEYARDS PINOT NOIR

**92 POINTS**, *Stephen Tanzer's International Wine Cellar*

### 2012 STOLLER VINEYARDS PINOT NOIR

**93 POINTS**, *Stephen Tanzer's International Wine Cellar*

### 2011 WIND RIDGE BLOCK PINOT NOIR

**93 POINTS & EDITOR'S CHOICE**, *Wine Enthusiast*

### 2011 RIDGECREST VINEYARDS PINOT NOIR

**92 POINTS**, *Wine Spectator*

### 2011 RESERVE PINOT NOIR

**91 POINTS**, *Stephen Tanzer's International Wine Cellar*  
**90 POINTS**, *Wine & Spirits*

### 2008 STATEMENT PINOT NOIR

**94 POINTS**, *Wine Advocate*

### 2011 STATEMENT PINOT NOIR

**90 POINTS**, *Wine Enthusiast*

## A HISTORY OF SCORES OVER TIME FOR SELECT WINES

### THREE VINEYARD PINOT NOIR

**2008 - 91 pts**, *WS*; **90**, *Tanzer*  
**2009 - 90 pts**, *WS*; **90**, *Tanzer*; **90**, *W&S*  
**2010 - 90 pts**, *WS*; *Recommended in Washington Post*  
**2011 - 90 pts**, *WS*; *Recommended in SF Chronicle*  
**2012 - 90 pts**, *WE*;

### CORRAL CREEK PINOT NOIR

**2007 - 92 pts**, *W&S*; **91**, *WA*; **90**, *Tanzer*  
**2008 - 92 pts**, *Tanzer*; **91**, *WE*; **91**, *WS*  
**2009 - 91 pts**, *Tanzer*  
**2010 - 92 pts**, *WS*; **91**, *Tanzer*  
**2011 - 92 pts**, *Tanzer*; **90**, *WS*

### STOLLER PINOT NOIR

**2007 - 91 pts**, *W&S*; **91**, *WA*  
**2008 - 93 pts**, *WS*; **91**, *WA*  
**2009 - 93 pts**, *WS*; **91**, *Tanzer*; **91**, *W&S*  
**2010 - 92 pts**, *Tanzer*; **91**, *Burghound*  
**2011 - 91 pts**, *Tanzer*; **90**, *W&S*; **90**, *WS*

### RIDGECREST PINOT NOIR

**2007 - 90 pts**, *WE*; **90**, *Tanzer*  
**2008 - 92 pts**, *Tanzer*; **92**, *WA*; **90**, *WS*  
**2009 - 91 pts**, *Tanzer*; **91**, *WA*; **91**, *WS*  
**2010 - 94 pts**, *W&S*; **92**, *Tanzer*; **90**, *WE*  
**2011 - 92 pts**, *WE*; **92**, *WS*; **91**, *Tanzer*

### RESERVE PINOT NOIR

**2007 - 93 pts**, *W&S*; **92**, *WA*; **91**, *Tanzer*  
**2008 - 93 pts**, *WS*; **93**, *Tanzer*; **92**, *WA*  
**2009 - 91 pts**, *WS*; **91**, *WA*; **91**, *Tanzer*  
**2010 - 93 pts**, *Tanzer*; **93**, *WE*  
**2011 - 91 pts**, *Tanzer*

### IAN'S RESERVE CHARDONNAY

**2007 - 91 pts**, *WS*; **91**, *WA*; **90**, *WE*  
**2008 - 91 pts**, *WA*  
**2009 - 91 pts**, *WS*; **91**, *WE*  
**2010 - 92 pts**, *W&S*; **90**, *WE*  
**2011 - 91 pts**, *WS*, **91**, *WE*

**WS** = *Wine Spectator*, **WA** = *Wine Advocate*, **WE** = *Wine Enthusiast*, **W&S** = *Wine & Spirits*

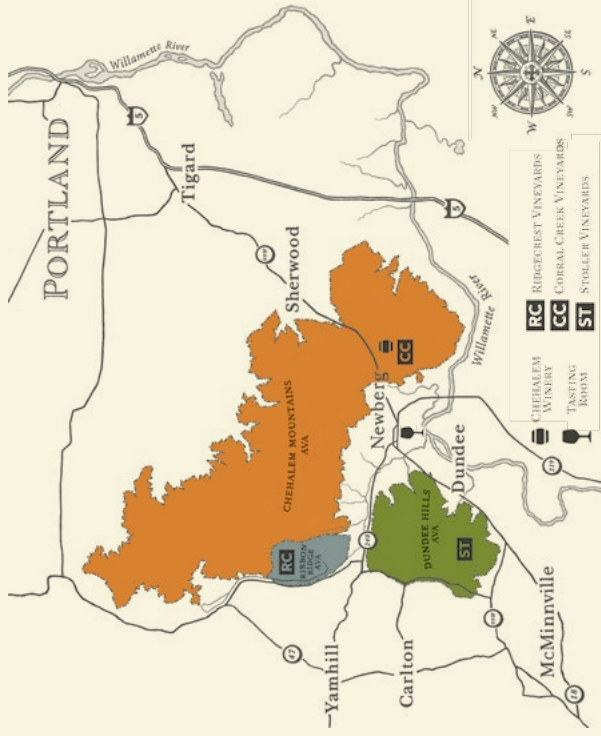
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