



CHEHALEM
STOLLER VINEYARDS
 DUNDEE HILLS, OREGON
 PINOT NOIR

ESTATE
 2014
 GROWN

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

PRODUCED AND BOTTLED BY CHEHALEM
 31190 NE VERITAS LANE, NEWBERG, OR • (503) 538-4700
 MADE IN THE U.S.A.

14.3% 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 STOLLER VINEYARDS PINOT NOIR

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

An amazingly elegant showing from our version of Stoller Vineyards Pinot Noir in a rather warm vintage gives affluent blue fruits, black cherry, cardamom, and German chocolate cake. Deep garnet in color and just beginning to open up on the palate, expect long dusty tannins, juicy berry pie, plum skin and fresh barkdust to integrate and elongate over many years to come.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Stoller Vineyards, Dundee Hills AVA, Oregon.
HARVEST DATA	Harvested 9/19-9/21/2014 @ 24.1-25.5 brix, 3.61-3.67 pH, and 3.7-3.8 g/L TA, from 2.2-3.9 tons per acre cropload
FERMENTATION & COOPERAGE	10-20 days total fermentation, with 3-5 days pre-maceration. Aged 11 months in barrel, racked once. 54% new and 46% 1-year-old French oak barrels.
BOTTLING	Crossflow filtered; bottled 9/4/2015.
BOTTLING ANALYSES	14.3% alcohol, 6.2 g/l TA, 3.53 pH
AMOUNT PRODUCED	318 cases
SUGGESTED RETAIL	\$50
RELEASE DATE	April, 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.

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