

CHEHALEM

2015 Ian's Reserve Chardonnay

Dundee Hills AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

This Ian's Chardonnay is round and silky on the palate, interplaying light caramel, lemon meringue pie, yellow Starburst and peaches and cream. It shows great acidity with medium weight and a little spicy heat, akin to ginger or white pepper. The aromatics of star fruit, saffron and white blossom fill your glass. It finishes with a firm mid-palate, a bit of barrel and the sense that this wine is extremely youthful and able to last a very long time. Let it prove us right.

VINTAGE NOTES

The 2015 vintage was slightly different in early growing season timing from 2014, but the final effect was the same, big heat, big crop and big expectations. The acids are down, the alcohols are hovering around 14% and the work we did to minimize over-extraction resulted in more elegant wines than a hot vintage deserves. Similar to 2014, the fruit was impeccably clean and devoid of disease. Whites look fully ripe, texturally rich and yet balanced. Four progressively warmer vintages, we will just learn to count higher—more heat, more fruit, more, more!

TECHNICAL NOTES

COMPOSITION

100% Estate-Grown Chardonnay from Stoller Vineyards

HARVEST

Harvested 9/15-9/26/2015 at 21.5-22.9 brix, 5.2-5.8 g/L titratable acidity and 3.29-3.37 pH from 3.7-4.1 tons per acre cropland

FERMENTATION AND ELEVAGE

Fermented in barrels with CY3079, Terroir, VL1, AMH and native yeasts | Aged 11 months in barrel | 38% new, 22% 1-year-old and 40% neutral French oak barrels

BOTTLING

Cold stabilized and crossflow filtered | Bottled 8/25/2016 | 13.5% alcohol, 7.0 g/L titratable acidity and 3.15 pH

RELEASE

400 cases | SRP \$40 | September 2017



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