CHEHALEM



2015 Ridgecrest Vineyards Gamay Noir

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

When we think of a great Gamay vintage, this is exactly what we want. Deep purple in hue with black fruit galore and chocolate-coated blueberries. The spice factor rivals that of a Beaujolais Village Gamay, showing five-spice and peppercorns with an earthy, wild, cherry cola and gamey accent nose. Cocoa, Italian plums, dark roses and a bright clean acidity bring up the finish. This is a perfect food-friendly red, ready for a slight chill and a summer BBQ, or standing up to a steak and fireside winter dining.

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. We focused on restraint in 2015, and it rewarded us with incredible Pinot Noirs with density but not heaviness, nicely polished velour-like tannins and reasonable acidity. Four progressively warmer vintages, we will just learn to count higher—more heat, more fruit, more, more!

TECHNICAL NOTES

COMPOSITION

100% Estate-Grown Gamay Noir from Ridgecrest Vineyards

HARVEST

Harvested 10/5/15 at 23.2 brix, 5.4 g/L titratable acidity and 3.22 pH from 3.0 tons per acre cropload

FERMENTATION AND ELEVAGE

Destemmed | 4 days pre-maceration | 15 days total fermentation | Aged 11 months in barrel | 100% neutral French oak barrels

BOTTLING

Crossflow and sterile filtered | Bottled 8/26/2016 | 14.1% alcohol, 8.0 g/L titratable acidity and 3.16 pH

RELEASE

195 cases | SRP \$25 | September 2017





