CHEHALEM



2015 Reserve Pinot Noir

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Since this wine is meant for aging, it is a little shy to exhibit its full potential, but we can see where it's headed. The nose is pretty and elegant, with hints of mineral, earth, red fruit and a touch of tar and coffee, adding richness and weight. The palate enters with moderate acid and a complex array of floral notes, cherry cola and mulling spices. Juicy dark red fruit and marmalade pith round out the mid-palate. The finish is supple and continually evolving with lovely long-chain silk nap tannins.

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 Pinot Noir from Ridgecrest Vineyards

HARVEST

Harvested 9/7-9/21/2015 at 23.1-25.4 brix, 3.4-5.5 g/L titratable acidity and 3.32-3.46 pH from 2.6-3.2 tons per acre cropload

FERMENTATION AND ELEVAGE

1.4% whole cluster | 6-7 days pre-maceration | 10-14 days total fermentation | Aged 11 months in barrel | 35% new, 50% 1-year-old and 15% neutral French oak barrels

BOTTLING

Crossflow filtered | Bottled 8/25/2016 | 14.1% alcohol, 6.3 g/L titratable acidity and 3.43 pH

RELEASE

440 cases | SRP \$70 | September 2017





