

CHEHALEM

2015 Ridgecrest Vineyards Pinot Noir

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

This Ridgecrest Pinot is heavy with fruit, in the marionberry to brambly, black currant realm. With umami salinity on the nose, it shows dark flecks of tobacco, rich wood and forest floor. The palate has great balance of fruit and texture, length and restraint, velour-like tannins and reasonable acidity. It finishes with dark toffee and warm cranberry sauce. An amazingly elegant wine from one of our earliest vintages ever.

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 9/2, 9/7, 9/9 and 9/11/2015 at 22.0-25.4 brix, 3.4-4.3 g/L titratable acidity and 3.40-3.49 pH from 2.9-3.8 tons per acre croplod

FERMENTATION AND ELEVAJE

Destemmed | 3-7 days pre-maceration | 10-13 days total fermentation | Aged 11 months in barrel | 50% new, 28% 1-year-old and 22% neutral French oak barrels

BOTTLING

Crossflow filtered | Bottled 8/24/2016 | 14.3% alcohol, 6.3 g/L titratable acidity and 3.45 pH

RELEASE

440 cases | SRP \$50 | September 2017



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