

CHEHALEM

2016 Stoller Vineyards Pinot Blanc

Dundee Hills AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Our last vintage of Stoller Vineyards Pinot Blanc is about the best version we could imagine for this send-off. The juxtaposition of crisp and round, custard and citrus, green apples and warm white pepper, lime and vanilla go together as well as Ying and Yang. The nose is fresh, clean and fleshy, and the palate shows plush fruit, a bit of oak presence, weight and a long, well-balanced, mouth-watering finish. Truly a great partnership of oak and stainless steel, like that of Chehalem and Stoller Vineyards.

VINTAGE NOTES

This is the year of Earliest Ever. The winter was warm, budbreak was early and 2016 never looked back—bloom, veraison and harvest, all early records. Harvest began in August and was done before October. Although early, the growing season wasn't as hot as the prior three, but still the same new warm norm. Fruit is fully ripe but not overripe, moderate alcohols, good enough acids and intense, easily extracted, dense wines, from 15% smaller berry sizes and yields. Potentially an excellent-to-classic vintage.

TECHNICAL NOTES

COMPOSITION

100% Estate-Grown Pinot Blanc from Stoller Vineyards

HARVEST

Harvested 9/17/2016 at 21.5 brix, 6.2 g/L titratable acidity and 3.25 pH from 5.2 tons per acre cropload

FERMENTATION AND ELEVAGE

Fermented in stainless steel tanks, 100% new French oak and neutral barrels with X5, X16, CY3079, Terroir, VL1, VL3 and native yeasts | Aged 7 months in tank and barrel | One new and multiple neutral French oak barrels

BOTTLING

Cold stabilized and crossflow filtered | Bottled 4/25/2017 | 13.2% alcohol, 7.0 g/L titratable acidity, 3.28 pH and 0.7% residual sugar

RELEASE

295 cases | SRP \$25 | May 2017



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