

CHEHALEM

2016 Ridgecrest Vineyards Grüner Veltliner

Ribbon Ridge AVA, Willamette Valley, Oregon



WINEMAKERS' NOTES

This version of Grüner Veltliner is a lovely, richer expression of the grape we are most familiar with from Austria. Half of the blend comes from stainless steel fermentations, providing lovely brightness of acidity, minerality, parsley and some spicy white pepper heat on the palate. The other half is fermented in neutral French oak barrels along with bi-weekly lees stirring bringing out the richness and opulence of Grüner, adding an oily texture, dusty fruit aromas and a buttered toast finish.

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 Grüner Veltliner from Wind Ridge Block, Ridgecrest Vineyards

HARVEST

Harvested 9/30/2016 at 22.1-23.0 brix, 5.2 g/L titratable acidity and 3.30 pH from 5.5 tons per acre cropload

FERMENTATION AND ELEVAGE

Fermented in stainless steel tanks and neutral barrels with ErboFerm Veltliner, Terroir, VL1, VL3 and CY3079 yeasts | Aged 6 months in tank and barrel

BOTTLING

Cold stabilized, crossflow and sterile filtered | Bottled 3/9/2017 | 13.1% alcohol, 6.2 g/L titratable acidity, 3.29 pH and 0.6% residual sugar

RELEASE

410 cases | SRP \$25 | May 2017



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