

CHEHALEM



2016 INOX™ Chardonnay

Willamette Valley AVA, Oregon

WINEMAKERS' NOTES

The 2016 INOX Chardonnay is a classic vintage of our fresh, stainless steel-fermented sipper. The color is bright platinum to light yellow, with an austere nose showing flecks of white clay, honeydew melon, fresh linens and blooming Chamomile. The palate shows more fruit than flower, primarily that of lemon curd and honied apricots. The finish has plenty of lush textural phenolics, but is balanced with a linear acidity and a lasting weight that is smooth and round.

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 Chardonnay: Stoller Vineyards (80%) and Corral Creek Vineyards (20%)

HARVEST

Harvested 9/6-9/22/2016 at 20.2-22.9 brix, 5.3-6.8 g/L titratable acidity and 3.19-3.35 pH from 2.8-6.2 tons per acre cropload

FERMENTATION AND ELEVAGE

Fermented in stainless steel tanks with VL-1 yeast and native yeasts | Aged 8 months in tank

BOTTLING

Cold stabilized, crossflow and sterile filtered | Bottled 4/26-4/27/2017 | 13.2% alcohol, 7.3 g/L titratable acidity, 3.28 pH and 0.7% residual sugar

RELEASE

3150 cases | SRP \$20 | May 2017



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