

CHEHALEM

2016 Three Vineyard Pinot Gris

Willamette Valley AVA, Oregon

WINEMAKERS' NOTES

This 2016 version of Pinot Gris encompasses a flawlessly pristine vintage, picked at the peak of ripeness and acid balance, showing aromatic complexity and exuberance. There are yellow to white blossoms, juicy Asian pear and lifted spicy notes of ginger and white pepper on the nose. The palate is crisp, showing stone fruit, lemongrass and talc. With great acid tension, fleshiness and a viscous yet supple texture, this wine is perhaps reminiscent of a warm summer day cooling down to a light breezy night.

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 Gris: Stoller Vineyards (58%), Ridgecrest Vineyards (29%) and Corral Creek Vineyards (13%)

HARVEST

Harvested 8/30-9/19/2016 at 20.8-23.5 brix, 4.8-6.0 g/L titratable acidity and 3.33-3.40 pH from 1.2-5.0 tons per acre croplod

FERMENTATION AND ELEVAGE

Fermented in stainless steel tanks and neutral barrels with X16, VL3, ErboFerm Veltliner, Terroir, AMH, 58W3 and X5 yeasts | Aged 6 months in tank and barrel

BOTTLING

Cold stabilized, crossflow and sterile filtered | Bottled 3/8-3/9/2017 | 13.2% alcohol, 7.9g/l titratable acidity, 3.21 pH and 0.8% residual sugar

RELEASE

3180 cases | SRP \$20 | May 2017



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