

# CHEHALEM

## 2016 Three Vineyard Riesling

Willamette Valley AVA, Oregon

### WINEMAKERS' NOTES

This is what we want to taste when we talk about an approachable, food-friendly Riesling! Brilliant platinum in color with aromatics of key lime, peach gummies, canned pears and fresh lilacs. The entry is fresh and the finish is rich, with fleshy acidity and a mouthwatering silky texture in between. Wrap it up with lemon bars, starfruit and a touch of residual sugar for balance and any Thai food you have in mind for dinner.

### 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 Riesling: Ridgecrest Vineyards (52%) and Corral Creek Vineyards (48%)

#### HARVEST

Harvested 9/26-9/29/2016 at 20.6-23.1 brix, 6.2-7.0 g/L titratable acidity and 3.04-3.17 pH from 2.5-4.0 tons per acre cropload

#### FERMENTATION AND ELEVAGE

Fermented in small stainless steel tanks with Siha-7, R2 and X5 yeasts | Aged 7 months in tank

#### BOTTLING

Cold stabilized, crossflow and sterile filtered | Bottled 4/25/2017 | 12.3% alcohol, 8.3 g/L titratable acidity, 3.14 pH and 1.2% residual sugar

#### RELEASE

500 cases | SRP \$20 | September 2017



WINERY 31190 NE Veritas Lane | Newberg, OR | 503.537.5553

TASTING ROOM 106 South Center Street | Newberg, OR | 503.538.4700

chehalemwines.com | @chehalemwines | #chehalemwines