



CHEHALEM

2013 INOX™ CHARDONNAY

VINTAGE NOTES

2013 is a Tale of Two Harvests—one very early and one normal, with rain in-between. They started as one very early harvest thanks to a very consistent, warm growing season, the warmest on record up to final ripening mid-September. An unanticipated 30-year rain event of 5 inches then appeared the last days of September, made of remnants from a typhoon that had hit Japan. Cool weather from then on slowed ripening and turned harvest into two discrete picks, earlier and later picks apart by up to three weeks showing very good quality, the coolness and longer hang-time a big benefit. Croploads were moderate-to-high, wines early-on similar in nature to 1996, with richness, and deep spice.

WINEMAKERS NOTES

Rich, white and yellow fruit is in the forefront, with peaks of citrus zest, light spice and mineral, honey, and white blossoms. On the palate we see slightly bruised apple with the tartness of Granny Smiths, dried mango, finishing out to a long, broad, rich finish. This is INOX at the pinnacle of balance, profiting from the ripe summer and the cooler harvest period to give us both richness and acid, as well as great purity of fruit.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Chardonnay from Corral Creek (10%) and Stoller (90%) Vineyards, Willamette Valley AVA, Oregon.
HARVEST DATA	Harvested 9/21-10/5/2013 @ 18.2-20.9 brix, 3.25-3.56 pH, and 5.4-6.7 g/L TA, from 1.6-4.3 tons per acre cropload.
FERMENTATION & COOPERAGE	Fermented in stainless steel tanks with VL-1 yeast.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 5/6-5/8/2014.
BOTTLING ANALYSES	13.0% alcohol, 7.94 g/l TA, 3.32 pH, 0.3% residual sugar
AMOUNT PRODUCED	4700 cases
SUGGESTED RETAIL	\$19
RELEASE DATE	September, 2014

Certified by the Following as Sustainably Grown and/or Produced:



Please visit our certifying parties' websites for additional sustainability information at: liveinc.org, salmonsafe.org, and ocsw.org.

Chehalem Winery | please visit us at www.chehalemwines.com, or call us at (503) 538-4700