



# CHEHALEM

## 2013 RIDGECREST VINEYARDS GRÜNER VELTLINER

### 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

This is the epitome of full-bodied, savory, food-friendly Grüner Veltliner. Sage and thyme, dusty white fruit, lemon rind, and white pepper accent the nose. The palate has textural aspects from the neutral barrel fermented portion of the blend, and there is a touch of RS that makes food even more inviting. The finish shows Granny Smith apples, lemon curd, wet stone, a focused amount of acid, and length for ages.

### TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Grüner Veltliner from Wind Ridge Block of Ridgecrest Vineyards, Ribbon Ridge, Oregon.
HARVEST DATA	Harvested 10/10/13 @ 24.1 brix, 3.25 pH, and 5.1 g/L TA, from 2.3 tons per acre cropload.
FERMENTATION & COOPERAGE	Fermented in 6 neutral oak barrels and a small stainless steel tanks with VL1, VL2, VL3, CY3079 and Cryarome X5 yeasts.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 3/5/2014.
BOTTLING ANALYSES	12.8% alcohol, 8.58 g/l TA, 3.28 pH, 0.7% residual sugar
AMOUNT PRODUCED	269 cases
SUGGESTED RETAIL	\$24
RELEASE DATE	April, 2014

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



Please visit our certifying parties' websites for additional sustainability information at: [liveinc.org](http://liveinc.org), [salmonsafe.org](http://salmonsafe.org), and [ocsw.org](http://ocsw.org).  
Chehalem Winery | please visit us at [www.chehalemwines.com](http://www.chehalemwines.com), or call us at (503) 538-4700