



# CHEHALEM

## 2013 THREE VINEYARD PINOT GRIS

### 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

Beautiful fresh aromatic notes of hang-dried linens, white blossom, Asian pear, and lemon curd greet us on the entry, with lingering hints of candied ginger and butterscotch on the finish of the nose. The palate is especially balanced, showing warmth and spice from a warmer summer in the form of dried apricot, peach pit, and rose petal. The summer fruits are followed by pleasantly lithe acidity and the balancing fruit sweetness of salmon berries, tart cherry, and mandarin, all brought on by a cooler finish to the harvest season.

### TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Gris from Corral Creek (33%), Stoller (31%), and Ridgecrest (36%) Vineyards, Willamette Valley AVA, Oregon.
HARVEST DATA	Harvested 9/19-10/6/13 @ 20.2-21.2 brix, 3.20-3.51 pH, and 5.0-6.2 g/L TA, from 0.3-3.8 tons per acre cropload.
FERMENTATION & COOPERAGE	Cold stabilized, crossflow and sterile filtered; bottled 3/4-3/5/2014.
BOTTLING	Crossflow and sterile filtered; bottled 9/18/2012.
BOTTLING ANALYSES	11.9% alcohol, 7.05 g/l TA, 3.15 pH, 1.0% residual sugar
AMOUNT PRODUCED	1909 cases
SUGGESTED RETAIL	\$22
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