



CHEHALEM

2013 CORRAL CREEK PINOT NOIR ROSÉ

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 wine makes us want to sing in French. The palate is delicate and bold, all at once, marrying the texture, acid, and balance of various components of a Ruby Red grapefruit with the beautiful aromatics of hibiscus and strawberries and cream. Wonderfully dry, textural, and fruity. We are ready to pair this one with food, or simply chilled on a porch on a hot summer day...get it while you can. Vivé le pink and bleu!

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Corral Creek Vineyards, Chehalem Mountains AVA, Oregon.
HARVEST DATA	Harvested 9/20 and 10/3/13 @ 20.2-22.7 brix, 3.37-3.42 pH, and 5.1-5.6 g/L TA, from 2.1-2.6 tons per acre cropload.
FERMENTATION & COOPERAGE	Fermented in 4 neutral oak barrels with BRG, 58W3, and Cryarome yeasts.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 3/5/2014.
BOTTLING ANALYSES	12.7% alcohol, 8.23 g/l TA, 3.34 pH, 0.2% residual sugar
AMOUNT PRODUCED	58 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, salmonsafe.org, and ocsw.org.
Chehalem Winery | please visit us at www.chehalemwines.com, or call us at (503) 538-4700