



CHEHALEM

2013 THREE VINEYARD RIESLING

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

Appearance-wise, the 2013 3 Vineyard Riesling has a beautifully crystalline, deep platinum color, with bright spiciness and great balance on the nose and palate, showing breadth, slight salinity, and acid all at once. Green apple, white peach, and flinty brightness punctuate a fleshier structure, composed of lychee, candied ginger, rosewater, and Turkish Delights. This Riesling has the texture and acid on that palate to allow plenty of time to age, but is very agreeable straight out of the chute.

TECHNICAL NOTES

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| GRAPES & VINEYARDS | 100% Estate-Grown Riesling from Corral Creek (40%), Stoller (43%), and Ridgecrest (17%) Vineyards, Willamette Valley AVA, Oregon. |
| HARVEST DATA | Harvested 10/5-10/14/2013 @ 17.2-18.9 brix, 2.90-3.24 pH, and 6.1-10.4 g/L TA, from 1.7-3.6 tons per acre croplod. |
| FERMENTATION & COOPERAGE | Fermented in small stainless steel tanks with RHST, R2, and SIHA-7 yeasts. |
| BOTTLING | Cold stabilized, crossflow and sterile filtered; bottled 3/3/2014. |
| BOTTLING ANALYSES | 10.0% alcohol, 9.85g/l TA, 3.01 pH, 1.1% residual sugar |
| AMOUNT PRODUCED | 630 cases |
| SUGGESTED RETAIL | \$22 |
| 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, salmonsafesafe.org, and ocsw.org.

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