



CHEHALEM MOUNTAINS, OR  
10-2013  
AUSTERE, YET RICH, SO FIGURE

## CHEHALEM

Our great joy in making wine at CHEHALEM flows from playing with our three distinct estate vineyards: RIDGECREST, STOLLER AND CORRAL CREEK. Each reflects a special terroir and together they keep us filled with a feeling of endless possibility. We hope you enjoy drinking it as much as we did making it.

*Harry Peterson-Nedry* *Bill Stoller*  
HARRY PETERSON-NEDRY AND BILL STOLLER, OWNERS



CHEHALEM makes sustainability a priority in farming our vineyards and making our wines.  
© Shawn Linchan Photography

### 2013 RIESLING

CORRAL CREEK VINEYARDS (100%)  
CHEHALEM MOUNTAINS, OREGON

#### OVERVIEW:

A great Riesling site, where richness and a bright acidity live in harmony, not corralled but free-range.

#### PROFILE:

A tensioned balance, medium dry, good acid, white blossoms, citrus, stone and Turkish Delights.

#### RIESLING TASTE PROFILE:

DRY MEDIUM DRY MEDIUM SWEET SWEET IRF®

#### HARVEST DATE: BOTTLING ANALYSIS:

October 7, 2013 RS 0.6%; pH 3.06; TA 11.21; 150 cs

CHEHALEM  
CORRAL CREEK VINEYARDS  
CHEHALEM MOUNTAINS, OREGON  
RIESLING

ESTATE  
2013  
GROWN

CHEHALEM (chuh-HAY-lum) wines are the product of three remarkable vineyards and one unquenchable curiosity. Any questions? [chehalemwines.com](http://chehalemwines.com).

PRODUCED & BOTTLED BY CHEHALEM  
3190 NE VERITAS LANE, NEWBERG, OR • (503) 538-4700

10.2% ALC. BY VOL. CONTAINS SULFITES. 750 ML

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



# 2013 CORRAL CREEK VINEYARDS 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

Oh, Corral Creek; where the Riesling is always bright and clean, even if the critics don't understand the vintage! This is one of CHEHALEM's many argument for good wines from good producers in every single vintage. I guess it's not your thing, if you don't like pineapple and gladiolas, or lemon pie, cotton candy, and sunshine, or if you have an adverse reaction to richness, balanced acid, and a twinge of residual sugar singing sweetly, all at the same time. But, then again, who wouldn't want to taste a fresh apple married to a melon, smell some jasmine and honeysuckle, and have their palate caressed with silky, golden, mouthwatering, flinty nectar? Nobody, that's who.

## TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Riesling from Corral Creek Vineyards, Chehalem Mountains AVA, Oregon.
HARVEST DATA	Harvested 10/7/2013 @ 17.5-18.6 brix, 2.90-3.03 pH, and 9.2-10.4 g/L TA, from 2.5-2.6 tons per acre cropland.
FERMENTATION & COOPERAGE	Fermented in small stainless steel tanks with RHST yeast.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 3/5/2014.
BOTTLING ANALYSES	10.2% alcohol, 11.2 g/l TA, 3.06 pH, 0.6% residual sugar
AMOUNT PRODUCED	167 cases
SUGGESTED RETAIL	\$29
RELEASE DATE	February, 2015



We make sustainability a priority in farming our vineyards and making our wine. Visit [live.org](http://live.org) for more information on the Low Input Viticulture and Enology program.

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