



CHEHALEM

2013 SEXT 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

Playful aromatics of orange blossom and white flowers show-off up front, while lime peel, cold cream and green apple candy are persistent until the wine hits your tongue. The palate is light to moderately weighty despite the fine tickling bubbles, with fresh ripe pear and high-toned spice notes. It has impeccable balance overall, the succulent sweetness of a liquid popsicle, with bright, juicy acid; a mouthwatering, refreshing Riesling. This 2013 may truly be the best SEXT we've ever had.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Riesling from Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 10/11-10/14/13 @ 18.5-19.4 brix, 2.85-2.97 pH, and 8.0-10.0 g/L TA, from 1.7-2.6 tons per acre cropland.
FERMENTATION & COOPERAGE	Fermented in small stainless steel tanks with SIHA-7 and R2 yeasts.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 3/4/2014.
BOTTLING ANALYSES	7.0% alcohol, 9.1 g/l TA, 2.97 pH, 7.4% residual sugar
AMOUNT PRODUCED	250 cases
SUGGESTED RETAIL	\$24
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, salmonsafe.org, and ocsw.org.

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