



2013 WIND RIDGE BLOCK 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

This wine has lovely 3-dimensional complexity, accented by in-your-face minerality, petrol precursors, slate, guava, spiced apples, and fresh sea air salinity. The palate is round and fleshy, but light and playful at the same time. The complexity of flavors is outstanding, showing bright acid, cotton candy, lime, sage, gooseberry, tart apple, honeydew, and wet stone. Terrific intensity, racy but balanced, great now and better later, a true juxtaposition of hedonism and restraint in Riesling.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Riesling from Wind Ridge Block of Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 10/11-10/14/2013 @ 19.1-20.0 brix, 2.82-2.88 pH, and 8.0-8.7 g/L TA, from 1.9-3.6 tons per acre cropload.
FERMENTATION & COOPERAGE	Fermented in small stainless steel tanks with SIHA-7 yeast.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 5/6/2014.
BOTTLING ANALYSES	10.9% alcohol, 9.64 g/l TA, 3.01 pH, 1.1% residual sugar
AMOUNT PRODUCED	136 cases
SUGGESTED RETAIL	\$29
RELEASE DATE	September, 2015



We make sustainability a priority in farming our vineyards and making our wine. Visit live.org for more information on the Low Input Viticulture and Enology program.

CHEHALEM wines are the product of three remarkable vineyards and one unquenchable curiosity. Any question? chehalemwines.com or (503) 537-5553