



2014 THREE VINEYARD PINOT GRIS

VINTAGE NOTES

2014 was one of those rare vintages when everyone is excited—writers and winemakers love the quality, grape growers had no handwringing to do, and yields pleased bankers, which also means customers will see reasonable prices! Wine quality is excellent, based on full ripeness, probably the cleanest fruit we’ve seen in decades, and restrained extraction in fermentation to compensate for the warmest growing season on record. Despite the warmth of over 2800 degree days, good cropload balance and harvest timing gave us reasonable alcohols, averaging just under 14%. Whites are lush and gorgeously fruited. Pinot noir colors are appropriately rich but not deep, wines not tannic or over-extracted, and all’s right with the world.

WINEMAKERS NOTES

This Pinot Gris is exactly what we look for from a ripe vintage of beautiful, bountiful fruit; the wine is perfectly balanced between rich and refreshing, bright and subtle, and slightly sweet and slightly tart. The nose shows characteristic fleshy white peach, fruit cocktail, sweet Rainier cherries, and a sprinkling of delicate pollen. The mouth is where the follow-through completes, skating lines of balance from a touch of residual sugar and lemon-zest acidity; both brightness and weight from a bit of alcohol and some slight pear-skin-like phenolics on the mid-palate; and length of finish and supple softer fruit on the end. Ripe melon, honeysuckle, pineapple and nectarine all make an appearance. Great with food, or just with a glass.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Gris from Corral Creek (14%), Stoller (55%), and Ridgecrest (31%) Vineyards, Willamette Valley AVA, Oregon.
HARVEST DATA	Harvested 9/19-9/28/2013 @ 22.9-23.7 brix, 3.22-3.54 pH, and 4.0-6.2 g/L TA, from 2.5-4.3 tons per acre cropload.
FERMENTATION & COOPERAGE	Fermented in stainless steel tanks and a few neutral barrels with VL1, VL3, 58W3, VL2, and X5 yeasts.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 5/4-5/5/2015.
BOTTLING ANALYSES	14.2% alcohol, 6.7g/l TA, 3.18pH, 0.8% residual sugar.
AMOUNT PRODUCED	3,347 cases
SUGGESTED RETAIL	\$22
RELEASE DATE	July, 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