



# CHEHALEM

## 2014 THREE VINEYARD ROSÉ OF PINOT NOIR

### 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

The 2013 Rosé was such a hit, and the 2014 vintage so plentiful, that we decided to make some more Rosé! This one shows the energy and electricity that pulsed through the vintage right off the bat, with a vibrant rush of color springing from the bottle, and the spice and vibrancy one would expect from such a racy entry. We found that the warmth from 2014 made our Rosé act like exactly what it should be; the most refreshing Pinot Noir you can imagine, in the body of a texturally-interesting white wine. The nose has red currant, cinnamon, white pepper, and cotton candy, and on the palate the wine is dry and focused, reminiscent of strawberry-rhubarb pie, cherry cordial, or strawberry soda, with structure and weight worthy of a full meal. Santé!

### TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Ridgecrest Vineyards (26%), Corral Creek Vineyards (52%), and Stoller Vineyards (22%), Willamette Valley AVA, Oregon.
HARVEST DATA	Harvested 9/19-10/8/2014 @ 22.9-25.5 brix, 3.37-3.67 pH, and 3.4-4.8 g/L TA, from 1.6-3.9 tons per acre cropload.
FERMENTATION & COOPERAGE	Fermented in neutral oak barrels with BRG, X16, X5, CY3079, VL3, Arpege, and Cryarome yeasts. Aged for 5 months and racked twice.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 3/9/2015.
BOTTLING ANALYSES	14.1% alcohol, 6.5 g/l TA, 3.20 pH, 0.3% residual sugar
AMOUNT PRODUCED	288 cases
SUGGESTED RETAIL	\$22
RELEASE DATE	April, 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.

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