



CHEHALEM

2014 SEXT RIESLING

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

What can we say about SEXT Riesling that you all don't already know? The 2014 version is bright, fresh and punchy, much like the 2013 SEXT, but with a bit more weight and perceived sweetness (although the sugar content is actually significantly lower than 2013), and a bit more alcohol. The aromatics show riper tones, accentuated with jasmine, butterscotch, apple butter, and lemonade. On the palate, bright and spritzy as always, showcasing pear, honey, and star fruit, with an ultimately silky finish and crispness like a sweet fresh breeze on a warm summer evening (NOTE: this wine WILL pair well with a sweet fresh breeze on a warm summer evening).

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Riesling from Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 10/11-10/12/14 @ 20.2-21.4 brix, 3.02-3.08 pH, and 5.9-8.7 g/L TA, from 3.9-5.8 tons per acre cropload.
FERMENTATION & COOPERAGE	Fermented in small stainless steel tanks with Siha-7 and R2 yeasts.
BOTTLING	Crossflow and Sterile filtered; bottled 3/9/2015.
BOTTLING ANALYSES	8.9% alcohol, 7.5 g/l TA, 2.95 pH, 6.6% residual sugar
AMOUNT PRODUCED	243 cases
SUGGESTED RETAIL	\$24
RELEASE DATE	April, 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