

CHEHALEM

2014 STATEMENT Pinot Noir

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

2014 STATEMENT represents the magical tandem of strength and balance. Concentrated fruit, barrel and earth begin their statement immediately, with a very tightly-wound nose requiring time and air to show blackberry, cherry, black currant and cocoa. Savory notes of meat, bacon, woodsmoke, allspice and black loam balance the palate. Up-front richness and lushness mirrored with the power and structure of firm barrel and fruit tannin. Admire it today, or age as long as you can tolerate.

VINTAGE NOTES

Mark 2014 as one of those rare vintages when everyone is excited. Wine quality is excellent and based on full ripeness, probably the cleanest fruit we've seen in decades. Harvest timing gave us restrained extraction in fermentation and reasonable alcohols averaging just under 14% despite a warm growing season and good cropload balance. Pinot Noir colors are appropriately rich but not deep, wines not tannic or over-extracted and all is right with the world.

TECHNICAL NOTES

COMPOSITION

100% Estate-Grown Pinot Noir from Wind Ridge Block, Ridgecrest Vineyards | Clone 667

HARVEST

Harvested 9/20/2014 at 24.4 brix, 4.9 g/L titratable acidity and 3.31 pH from 3.0 tons per acre cropload

FERMENTATION AND ELEVAGE

3.3% whole cluster | 6 days pre-maceration | 12 days total fermentation | Aged 17 months in barrel | 100% new French oak barrels | Coopers: Gillet, Mercurey, Sirugue and Rousseau

BOTTLING

Crossflow filtered | Bottled 3/1/2016 | 14.2% alcohol, 6.7 g/L titratable acidity and 3.36 pH

RELEASE

100 cases | SRP \$99 | November 2016



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