

# CHEHALEM

## 2015 Stoller Vineyards Pinot Blanc

Dundee Hills AVA, Willamette Valley, Oregon

### WINEMAKERS' NOTES

Almost the love child of Chardonnay and Riesling, Pinot Blanc carries an interesting complement of flavors and aromas: white-to-yellow features of pear preserves, quince jelly, grapefruit, ginger ale, vanilla and lemon curd. Add accents of white pepper, mineral, wood spice and lavender to a fresh but warm and textured palate and you're forgetting you were saving this bottle for the meal—it's all gone. And you're pleased.

### VINTAGE NOTES

The 2015 vintage was slightly different in early growing season timing from 2014, but the final effect was the same, big heat, big crop and big expectations. The acids are down, the alcohols are hovering around 14% and the work we did to minimize over-extraction resulted in more elegant wines than a hot vintage deserves. Similar to 2014, the fruit was impeccably clean and devoid of disease. Whites look fully ripe, texturally rich and yet balanced. Four progressively warmer vintages, we will just learn to count higher—more heat, more fruit, more, more!

### TECHNICAL NOTES

#### COMPOSITION

100% Estate-Grown Pinot Blanc from Stoller Vineyards

#### HARVEST

Harvested 9/30/2015 at 22.2 brix, 4.9 g/L titratable acidity and 3.30 pH from 7.1 tons per acre cropload

#### FERMENTATION AND ELEVAGE

Fermented in stainless steel tanks and neutral barrels with Terroir, VL3, VL1, AMH and CY3079 yeasts | Aged 8 months in tank and barrel

#### BOTTLING

Cold stabilized and crossflow filtered | Bottled 6/13/2016 | 13.6% alcohol, 7.0 g/L titratable acidity, 3.06 pH and 0.7% residual sugar

#### RELEASE

338 cases | SRP \$25 | September 2016



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