

CHEHALEM

2015 Wind Ridge Block Grüner Veltliner

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Grüner plays well with a warmer vintage, showing richness from warm growing days balancing out spice and herbal notes naturally in the grape. The nose shows green apple, talc, tarragon and pollen, along with the characteristic traits of white pepper and ginger. On the palate we have luscious peach, matcha tea and creaminess from neutral barrels, paired with lime peel, grapefruit, wet stone and bright salinity from the stainless steel portion. A lovely balance of strength and restraint.

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. Four progressively warmer vintages, we will just learn to count higher—more heat, more fruit, more, more!

TECHNICAL NOTES

COMPOSITION

100% Estate-Grown Grüner Veltliner from Wind Ridge Block, Ridgecrest Vineyards

HARVEST

Harvested 9/28 and 10/7/2015 at 22.1-23.0 brix, 4.5-5.4 g/L titratable acidity and 3.27-3.32 pH from 5.4 tons per acre cropload

FERMENTATION AND ELEVAGE

Fermented in small stainless steel tanks and neutral barrels with VL1, X5, X16, AMH and CY3079 yeasts | Aged 5 months in tank and barrel

BOTTLING

Cold stabilized, crossflow and sterile filtered | Bottled 3/1/2016 | 13.7% alcohol, 6.7 g/L titratable acidity, 3.15 pH and 0.7% residual sugar

RELEASE

449 cases | SRP \$25 | April 2016



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