

CHEHALEM



2015 Three Vineyard Pinot Gris

Willamette Valley AVA, Oregon

WINEMAKERS' NOTES

Showing brightness in an otherwise rich year, this Gris is complex, with clean aromatics reminiscent of morning dew, stone fruit, honeysuckle, red apple and melon. The palate is moderately weighted, textural and long, accented by brightness and mineral notes, juiciness, clove, nectarine and a lingering smooth finish. The epitome of Oregon Pinot Gris.

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 Gris: Stoller Vineyards (55%), Ridgecrest Vineyards (29%) and Corral Creek Vineyards (16%)

HARVEST

Harvested 9/8-9/21/2015 at 20.6-23.8 brix, 4.4-5.5 g/L titratable acidity and 3.32-3.44 pH from 2.0-6.4 tons per acre cropland

FERMENTATION AND ELEVAGE

Fermented in stainless steel tanks and neutral barrels with X16, VL3, VL2, VL1 and X5 yeasts | Aged 6 months in tank and barrel

BOTTLING

Cold stabilized, crossflow and sterile filtered | Bottled 3/2-3/4/2016 | 13.0% alcohol, 7.2 g/l titratable acidity, 3.12 pH and 1.1% residual sugar

RELEASE

5139 cases | SRP \$20 | April 2016



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