



2015 ROSÉ OF PINOT NOIR

VINTAGE NOTES

Here, have a cigar! We just had twins, one year apart. The 2015 vintage was slightly different in early growing season timing from 2014, but the final effect was the same, with 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, with only a little sunburn being tossed from the sorting conveyor. Whites again look fully ripe, texturally rich, and yet balanced. With the recent extremes of two very cool vintages in 2010 and 2011, followed by four progressively warmer vintages into record territory really never seen before, we have had to be skillful at adaptation and thankful for living in a “cool” climate. We’ll just have to learn to count higher—more heat, more fruit, more, more!

WINEMAKERS NOTES

All about brilliant pinks of rose petal, cotton candy, strawberry, muddled Bing cherries, and raspberry fruits, with a little weight, but no bitterness. This Rosé finishes lush and fruit-sweet, with notes of sage, watermelon, and copper. Fully chilled, you’ll love it all summer and with bigger dishes than you might think.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Ridgecrest Vineyards (16%), Corral Creek Vineyards (41%), and Stoller Vineyards (43%), Willamette Valley AVA, Oregon.
HARVEST DATA	Harvested 9/10, 9/13 and 10/6/2015 @ brix, pH, and g/L TA, from 3.2-5.0 tons per acre cropland.
FERMENTATION & COOPERAGE	Fermented in totes with X5 and LittoLevure Pink yeasts. Aged for 5 months and racked once.
BOTTLING	Cold stabilized, crossflow and sterile filtered; bottled 3/1/2016.
BOTTLING ANALYSES	13.6% alcohol, 6.2 g/l TA, 3.21 pH, 0.9% residual sugar
AMOUNT PRODUCED	119 cases
SUGGESTED RETAIL	\$24
RELEASE DATE	April, 2016



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