

# CHEHALEM

## 2015 Three Vineyard Riesling

Willamette Valley AVA, Oregon

### WINEMAKERS' NOTES

The first of this vintage's Rieslings, this is quintessential Oregon Riesling, with brightness, white peach and queen anne cherry fruits. The accents of candied ginger, slate and lemongrass make you hunt for nuance. Despite carrying a little sugar, it shows dry and well balanced, developing a vibrant tension with bright acid and a peach pit tang. How refreshing, complex and food friendly can you get?!

### 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 Riesling: Ridgecrest Vineyards (61%) and Corral Creek Vineyards (39%)

#### HARVEST

Harvested 10/2-10/9/2015 at 20.1-23.7 brix, 5.1-6.9 g/L titratable acidity and 3.07-3.24 pH from 2.5-4.0 tons per acre cropland

#### FERMENTATION AND ELEVAGE

Fermented in small stainless steel tanks with R2, Erblsoh Extreme and Siha-7 yeasts | Aged 8 months in tank

#### BOTTLING

Cold stabilized, crossflow and sterile filtered | Bottled 6/13/2016 | 12.7% alcohol, 7.6 g/L titratable acidity, 3.12 pH and 1.6% residual sugar

#### RELEASE

446 cases | SRP \$20 | September 2016



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