

CHEHALEM



2015 Riesling SEXT

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Sweet and lively, this SEXT has freshness and sassiness abound. The spritz is as high as we can get under screwcap. Sweet jasmine blossom, ripe pear and white peach linger on the nose. The palate is expressive and lengthy, showing mango-nectar, pineapple, lemon peel and ending with a lengthy, rich yet playful finish. Brunch is calling for a new addition and at under 10% alcohol, you have the answer.

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 from Ridgecrest Vineyards

HARVEST

Harvested 9/28 and 10/6/2015 at 20.6-23.7 brix, 5.9-8.4 g/L titratable acidity and 3.04-3.14 pH from 3.1-4.8 tons per acre cropload

FERMENTATION AND ELEVAGE

Fermented in small stainless steel tanks with Interdry and R2 yeasts | Aged 5 months in tank

BOTTLING

Cold stabilized, crossflow and sterile filtered | Bottled 3/1/2016 | 9.7% alcohol, 7.4 g/L titratable acidity, 3.10 pH and 6.9% residual sugar

RELEASE

231 cases | SRP \$24 | April 2016



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