

# CHEHALEM

## 2016 Ridgecrest Vineyards Gamay Noir

Ribbon Ridge AVA, Willamette Valley, Oregon



### WINEMAKERS' NOTES

Aromatically, the Gamay quickly dives into bright cranberries, cherries and raspberries with back aromas of leather and pepper. The palate is superbly balanced between the naturally bright acid Gamay Noir seems to encompass and the delicate long-lasting, yet grippy tannins that developed during fermentation. As a whole, this wine seems energetic and playful with a vein of seriousness you cannot ignore. Drink now as is, slightly chilled or watch it evolve being laid down. It will not disappoint at any stage.

### VINTAGE NOTES

This is the year of Earliest Ever. The winter was warm, budbreak was early and 2016 never looked back—bloom, veraison and harvest, all early records. Harvest began in August and was done before October. Although early, the growing season wasn't as hot as the prior three, but still the same new warm norm. Fruit is fully ripe but not overripe, moderate alcohols, good enough acids and intense, easily extracted, dense wines, from 15% smaller berry sizes and yields. Potentially an excellent-to-classic vintage.

### TECHNICAL NOTES

#### COMPOSITION

100% Estate-Grown Gamay Noir from Ridgecrest Vineyards

#### HARVEST

Harvested 9/19/2016 at 22.3 brix, 6.4 g/L TA and 3.15 pH from 2.7 tons per acre cropload

#### FERMENTATION AND ELEVAGE

Destemmed | 6 days pre-maceration | 15 days total fermentation | Aged 10 months in barrel | 12% new and 88% neutral French oak barrels

#### BOTTLING

Crossflow filtered | Bottled 8/24/2017 | 13.44% alcohol, 8.2 g/L TA and 3.14 pH

#### RELEASE

147 cases | SRP \$25 | April 2018



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