CHEHALEM



2017 Three Vineyard Rosé of Pinot Noir

Willamette Valley AVA, Oregon

WINEMAKERS' NOTES

From the first tiny buds in our vineyards, we have been anxiously awaiting this Rose. Showcasing strawberry in all its delicious forms accented by rose petal, gravel and pale spice. A rich palate with bright acid tension lends to subtle notes of pomegranate and dried cherries. As we prepare for barbeques and long sunny days, this wine is ready to join the party.

VINTAGE NOTES

The 2017 vintage is one of the most well-balanced of the last 5 years, with excellent quality of flavor and acidity levels, and yields barring higher than normal in all varieties. Fruitfulness caused some problems early on from large berries on full clusters, which led to a bit of uneven ripening. Early season powdery mildew, due to a wet spring, led to in-field sorting early in the growing season. By harvest, blocks were in pristine condition. Idealistic fall temperatures allowed us to pick based on flavor development.

TECHNICAL NOTES

COMPOSITION

100%Estate-Grown Pinot Noir: Corral Creek Vineyards (77%), Ridgecrest Vineyards (12%) and Stoller Vineyards (11%)

HARVEST

Harvested 9/23-10/8/2017

FERMENTATION AND ELEVAGE

Fermented in stainless steel tanks and neutral barrels | Aged 4-5 months in tank and barrel

BOTTLING

Cold stabilized, crossflow and sterile filtered \mid Bottled 2/12/2018 \mid 12.1% alcohol, 6.9 g/L titratable acidity, 3.26 pH and 0.4% residual sugar

RELEASE

1150 cases | SRP \$22 | April 2018





