

CHEHALEM



2016 Reserve Pinot Noir

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

This wine is dense. Dark blue and black fruit is found in the glass with brown sugar before evolving into black tea and tobacco. The tannins are initially big and fill the entire mouth, but the long-lasting finish shines. The mouthfeel develops into a long, silky, vibrant ending that intrigues you to go back for more.

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 Pinot Noir from Ridgecrest Vineyards

HARVEST

Harvested 9/8-9/17/2016 at 21.8-25.2 brix, 4.6-5.5 g/L TA and 3.35-3.55 pH from 1.8-2.6 tons per acre cropland

FERMENTATION AND ELEVAGE

Destemmed | 4-6 days pre-maceration | 16-19 days total fermentation | Aged 10 months in barrel | 47% new, 47% 1-year-old and 6% neutral French oak barrels

BOTTLING

Crossflow filtered | Bottled 8/23/2017 | 13.9% alcohol, 6.3 g/L TA and 3.53 pH

RELEASE

510 cases | SRP \$70 | September 2018



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