CHEHALEM



2017 Ridgecrest Vineyards Grüner Veltliner

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Aromatically balanced between the freshness of candied citrus and herbal notes of forest moss, this Grüner Veltliner is rich with a hint of white floral pollen. The palate has a nice weight while remaining delicate. Soft acid is a nice sidekick to the upfront fullness and brings tension to the finish. This is a perfect summer wine to pair with food.

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 bearing 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 Grüner Veltliner from Ridgecrest Vineyards

HARVEST

Harvested 10/15/2017 at 19.6 brix

FERMENTATION AND ELEVAGE

Fermented in stainless steel tanks and neutral barrels | Aged 4 months

BOTTLING

Cold stabilized, crossflow and sterile filtered | Bottled 4/13/2018 | 12.06% alcohol, 6.1 g/L titratable acidity, 3.08 pH, .59% residual sugar

RELEASE

561 cases | SRP \$25 | September 2018







