

CHEHALEM

2017 Three Vineyard Pinot Gris

Willamette Valley AVA, Oregon

WINEMAKERS' NOTES

A great example of why we make Pinot Gris! Aromatically it encompasses fresh green pear and ripe white peach. The body has a hefty weight that is balanced by juicy acid. Both slowly fade bringing forward a soft, sweet finish. A great example of how the components of our Three Vineyards blended together become harmonious.

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 Gris: Stoller Vineyard (55%), Ridgecrest Vineyard (27%) and Corral Creek Vineyard (18%)

HARVEST

Harvested 9/23-10/7/2017 at 20.7-23.0 brix

FERMENTATION AND ELEVAGE

Fermented in stainless steel tanks | aged 6 months in tank on lees

BOTTLING

Cold stabilized, crossflow and sterile filtered | Bottled 4/11/2018 | 13% alcohol | 5.6 g/L titratable acidity, 3.24 pH, .75% residual sugar

RELEASE

2080 cases | SRP \$20 | April 2018



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