



# CHEHALEM



## 2017 CORRAL CREEK VINEYARD PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon

### WINEMAKERS' NOTES

Big red fruit jumps out of the glass. Cranberry, strawberry and cherry are the stars but behind the flashiness is an undertone of sarsaparilla and earth giving the aromatics length and complexity. The wine was partially aged in new oak barrels, giving a present oak toast that is balanced by the natural fruit attributes. It will continue to age with elegance but is showing its potential now.

### VINTAGE NOTES

The 2017 vintage is one of the most well-balanced of the last five 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. Ideal fall temperatures allowed us to pick based on flavor development.

### TECHNICAL NOTES

#### COMPOSITION

100% Estate-Grown Pinot Noir: Corral Creek Vineyard

#### HARVEST

Harvested 9/26-10/9/2017 at 20.7-25.7 brix, 4.4-5.4g/L titratable acidity and 3.38-3.61 pH from 1.9-4.2 tons per acre cropload

#### FERMENTATION AND ELEVAGE

Destemmed; 6 days pre-maceration | 6-15 days total fermentation | Aged 11 months in French oak barrels, 31% new

#### BOTTLING

Crossflow filtered | Bottled 8/20/2018 | 14.6% alcohol | 5.15g/L titratable acidity and 3.67pH

#### RELEASE

290 cases | SRP \$50 | Spring 2019



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