



2017 GAMAY NOIR

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

This Gamay is not for the timid. On the nose, this wine shifts dramatically and quickly with initial aspects of tart red fruit like raspberry and cranberry move to a heartier red jam and cherry cordial. The nose then transitions to darker notes of violets before evolving yet again to hints of white pepper and clove. On the palate, it is bright with a strong acid backbone that accentuates subtle tannins. Try serving our Gamay Noir slightly chilled for a fresh, thirst-quenching red.

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 Gamay Noir: Ridgecrest Vineyard

HARVEST

Harvested 10/11/2017 | 20.8 brix, 7 g/L titratable acidity and 3.08 pH from 1.7 tons per acre cropland

FERMENTATION AND ELEVAGE

Destemmed | 7 days pre-maceration | 19 days total fermentation | aged 10 months in neutral oak barrels

BOTTLING

Crossflow filtered | bottled 8/20/2018 | 12.7% alcohol | 9.2g/L titratable acidity and 3 pH

RELEASE

100 cases | SRP \$35 | Fall 2019



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