



CHEHALEM



2017 RESERVE PINOT NOIR

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Aromatically dense yet elegant, this wine continuously evolves. Aromatically, there are hints of baking spices, black tea, and summer pollen. The palate is soft yet full bodied and not lacking in tension, showing notes of vibrant cherry. Be patient with this wine. It will continue to soften and open its delicate nuances with time.

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 | 100% Ridgecrest Vineyard

HARVEST

Harvested 9/24-10/3/2017 | 22.2-24.5 brix | 4.7-5.2 g/L titratable acidity and 3.25-3.39 pH from 1.84-3.27 tons per acre cropload

FERMENTATION AND ELEVAGE

Destemmed, 5-10 days pre-maceration | 11-22 days total fermentation | 100% French oak, 38% new | aged 18 months in barrel

BOTTLING

Crossflow filtered | bottled 4/26/2019 | 13.7% alcohol | 5.96g/L titratable acidity and 3.35pH

RELEASE

500 cases | SRP \$70 Fall 2019



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