

# CHEHALEM

## 2017 Corral Creek Vineyards Riesling Chehalem Mountains AVA, Willamette Valley, Oregon

### WINEMAKERS' NOTES

A classic representation of our Corral Creek Riesling, the aromatics on this wine are powerful, yet delicate. Initial notes of Daphne flowers and Turkish delight evolve into lemon-lime and sweet candied ginger. The palate is perfectly balanced between crisp acidity and weight from a hint of residual sugar, leading to a full-bodied finish that leaves your mouth watering for more. This wine is a show stopper now but has the bones to age for years to come.

### 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 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. Ideal fall temperatures allowed us to pick based on flavor development.

### TECHNICAL NOTES

#### COMPOSITION

100% Estate-Grown Riesling: Corral Creek Vineyard

#### HARVEST

Harvested 10/9/2017 at 20.3-21.1 brix, 7.9-8.9g/L titratable acidity and a pH of 3.02-3.12 from 2.65 tons per acre croplod

#### FERMENTATION AND ELEVAGE

Fermented in stainless steel tanks | Aged 5 months in tank

#### BOTTLING

Cold Stabilized, crossflowed and sterile filtered | Bottled 4/13/2018 | 11.7% alcohol | 7.9g/L titratable acidity and 2.95pH | 15.1g/L residual sugar

#### RELEASE

240 cases | SRP \$25 | Spring 2019



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