



CHEHALEM



2018 CHENIN BLANC

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

A rare variety in Oregon, we seized the opportunity to work with and explore this classic Loire Valley varietal even though this bottling is likely the only time Chehalem will make Chenin Blanc. Aromatically, this wine is bright with clean, herbaceous tones of mojito mint and fresh spring before evolving into richer notes reminiscent of almond, mascarpone Danish. The front palate is lean with hints of green apple that leads a slight viscosity on the finish that gives the wine length and structure.

VINTAGE NOTES

The 2018 vintage was magic. Following the trend of the past several vintages, summer was warm, but nighttime temperatures remained cool, helping the fruit to hold its natural acidity. As harvest approached, temperatures cooled ever so slightly creating perfect fruit ripening conditions. With no big rainstorms on the horizon, we never had an urgency to pick. Once we started picking fruit, the vintage was slow and consistent with perfect flavors and lab numbers. The 2018 vintage will produce fantastic wines.

TECHNICAL NOTES

COMPOSITION

100% Omero Vineyards

HARVEST

Harvested 10/15/2018 | 22.6 brix, 8.0 g/L titratable acidity and 3.34 pH from 2.8 tons per acre cropland

FERMENTATION AND ÉLEVAGE

Fermented in stainless steel tanks and neutral barrels | aged 5 months in tank and barrel

BOTTLING

Cold stabilized, crossflowed and sterile filtered | bottled 4/26/2019 | 13.2% alcohol, 7.8 g/L titratable acidity, 3.32pH | 3.07 g/L residual sugar

RELEASE

175 cases | SRP \$30 | Fall 2019



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