



2018 GRÜNER VELTLINER

Ribbon Ridge AVA, Oregon

WINEMAKERS' NOTES

Our 2018 Grüner Veltliner is richer than past vintages thanks to fermenting a third of the fruit for this wine in a concrete egg. Aromatics of key lime, fresh-cut grass, and white flowers give way to an elegant and well-balanced palate with minerality, limestone like feel. Notes of apricot and stone fruits are revealed mid-way through the palate, which ties the wine together with a thread of vibrancy that complements the weight. This wine has a delicate but dense harmony.

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% Estate grown | Ridgecrest Vineyard

HARVEST

10/4/2018 | 24.8 brix, 4.8 g/L titratable acidity and 3.23 pH from 3.23-3.3 tons per cropload

FERMENTATION AND ÉLEVAGE

Fermented in 1/3 stainless steel tanks, 1/3 neutral barrels, and 1/3 concrete egg | aged 5 months in vessel

BOTTLING

Cold stabilized, crossflow and sterile filtered | bottled 4/26/2019 | 14% alcohol | 7.1 g/L titratable acidity, 2.92 pH, and 1.13 g/L residual sugar

RELEASE

245 cases | SRP \$30 | Fall 2019



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