



CHEHALEM

2017 CHEHALEM MOUNTAINS PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon



WINEMAKERS' NOTES

Our 2017 Chehalem Mountains Pinot Noir reflects the diversity of our namesake AVA. The variety of soil types across this region provide depth and complexity to this approachable wine. Aromatics of blue and red fruits, with a touch of brambly earth and spice, leap out of the glass. The palate shows ripe red fruit, which is complemented by soft, silky tannins and a crisp finish.

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: 38% Wind Ridge Vineyard, 35% Ridgecrest Vineyard, 22% Corral Creek Vineyard and 5% Stoller Vineyard

HARVEST

Harvested 9/23-10/10/2017 | 21-25.7 brix | 4.4-5.6 titratable acidity and 3.28-3.61 pH from 1.84-5.02 tons per acre

FERMENTATION AND ELEVAGE

Destemmed, 4-9 days pre maceration | 8-15 days total fermentation | Aged 11 months in barrel

BOTTLING

Crossflow filtered and bottled 8/21-8/23/2018 | 13.5% alcohol | 5.8g/L titratable acidity and 3.41 pH

RELEASE

4,110 cases | SRP \$30 | Spring 2019



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