



# CHEHALEM

## 2017 RESERVE CHARDONNAY

Dundee Hills AVA, Willamette Valley, Oregon

### WINEMAKERS' NOTES

This wine balances between being racy and round, both aromatically and on the palate. Aromatics of tart green apple and minerality are weighted by aspects of brioche and subtle white flowers. The palate is rich with a soft, structured that is accompanied by a firm acidic backbone. After blending, this Chardonnay was put back to tank to finish integrating over vintage. We hope you enjoy our Reserve Chardonnay as much as we do.

### 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 Chardonnay, Stoller Vineyard

#### HARVEST

Harvested 9/29-10/2/2017 | 21.0-21.4 brix | 5.3-6.2g/L titratable acidity and 3.27-3.28pH from 5.21-5.37 tons per acre cropland

#### FERMENTATION AND ELEVAGE

Fermented in 100% French oak, 34% new | aged 11 months in barrel and 5 months in stainless steel

#### BOTTLING

Cold stabilized and crossflow filtered | bottled 2/5/2019 | 12.9% alcohol | 6.2g/L titratable acidity and 3.18 pH

#### RELEASE

250 cases | SRP \$40 Fall 2019



# CHEHALEM

## 2017 RESERVE CHARDONNAY

Dundee Hills AVA, Willamette Valley, Oregon

### WINEMAKERS' NOTES

This wine balances between being racy and round, both aromatically and on the palate. Aromatics of tart green apple and minerality are weighted by aspects of brioche and subtle white flowers. The palate is rich with a soft, structured that is accompanied by a firm acidic backbone. After blending, this Chardonnay was put back to tank to finish integrating over vintage. We hope you enjoy our Reserve Chardonnay as much as we do.

### 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 Chardonnay, Stoller Vineyard

#### HARVEST

Harvested 9/29-10/2/2017 | 21.0-21.4 brix | 5.3-6.2g/L titratable acidity and 3.27-3.28pH from 5.21-5.37 tons per acre cropland

#### FERMENTATION AND ELEVAGE

Fermented in 100% French oak, 34% new | aged 11 months in barrel and 5 months in stainless steel

#### BOTTLING

Cold stabilized and crossflow filtered | bottled 2/5/2019 | 12.9% alcohol | 6.2g/L titratable acidity and 3.18 pH

#### RELEASE

250 cases | SRP \$40 Fall 2019



WINERY 31190 NE Veritas Lane | Newberg, OR | 503.537.5553  
TASTING ROOM 106 South Center Street | Newberg, OR | 503.538.4700  
chehalemwines.com | @chehalemwines | #chehalemwines



WINERY 31190 NE Veritas Lane | Newberg, OR | 503.537.5553  
TASTING ROOM 106 South Center Street | Newberg, OR | 503.538.4700  
chehalemwines.com | @chehalemwines | #chehalemwines