



CHEHALEM

2018 CHEHALEM MOUNTAINS PINOT GRIS

Chehalem Mountains AVA, Willamette Valley, Oregon



WINEMAKERS' NOTES

Our 2018 Chehalem Mountains Pinot Gris reflects the diversity of our namesake AVA. The variety of soil types across this region provide depth and complexity to this approachable wine. The aroma is fresh and vibrant, showing stone fruits and ripe pear with hints of spring flowers and honeycomb. The palate is round with a weighted viscosity that lifts on the finish thanks to bright acidity. Our Pinot Gris is a beautiful white wine for a sunny day.

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

29% Ridgecrest Vineyard | 13% Corral Creek Vineyard | 19% Hawks View | 18 %Benza Vineyard | 14% Allison Vineyard | 7% Omero Vineyard

HARVEST

Harvested 9/11, 9/25 and 9/26 at 22.6 brix | 5.96 titratable acidity and 3.2 pH

FERMENTATION AND ELEVAGE

Fermented in stainless steel tanks | aged in tank on lees from 3-4 months

BOTTLING

Cold Stabilized, crossflowed and sterile filtered | bottled 1/23-1/24/2019 | 14.4% alcohol | 6.9g/L tartaric acid, 3.02pH and 4.3g/L residual sugar

RELEASE

2,900 cases | SRP \$20 | Spring 2019



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