



# CHEHALEM



## 2018 WILLAMETTE VALLEY PINOT NOIR

Willamette Valley, Oregon

### WINEMAKERS' NOTES

The diverse soil types found in the Willamette Valley help give depth and complexity to this Pinot Noir. Approachable in its youth, alluring aromatics of blue fruits jump out of the glass with hints of bramble and spice. The palate shows fresh red fruits that are complemented by soft, silky tannins, leading to a bright finish.

### 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% Pinot Noir

#### HARVEST

9/10 - 9/19/2018

#### FERMENTATION AND ÉLEVAGE

Destemmed | 4-9 days cold maceration | fermented in open top stainless steel tanks 8-15 days | aged 10 months in barrel

#### BOTTLING

Bottled 8/15/19 | 6.17 g/L titratable acidity | 3.39 pH | 13.5% alcohol | 1,175 cases

#### RELEASE

Spring 2020



WINERY 31190 NE Veritas Lane | Newberg, OR | 503.537.5553

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