



# CHEHALEM

## 2018 CLUB EXCLUSIVE PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon

### WINEMAKERS' NOTES

Our Club Exclusive Pinot Noir features clone 828. 2018, with its almost perfect fall temperatures, was a vintage made for this clone. Aromas of fresh red fruits fill the glass, with a thread of herbal tea and mint hitting as you pull away. The palate is vibrant and opulent with a hint of spice. There's a density to this Pinot Noir clone that is unlike others, which is why we love showcasing this fruit.

### 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

10/11/2018

#### FERMENTATION AND ÉLEVAGE

Destemmed | 7 days cold maceration | fermented in open top stainless steel tanks 18 days | aged 11 months in barrel, 25% new

#### BOTTLING

Bottled 8/14/19 | 5.68 g/L tartaric acid | 3.46 pH | 13.9% alcohol

#### RELEASE

83 cases | SRP \$60 | Spring 2020



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