



CHEHALEM



2018 CORRAL CREEK VINEYARD PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Corral Creek is known for its elegant, nuanced aromatics, and 2018 is no different with dense notes of tart cranberry and subtle hints of rose and fresh forest floor in the glass. The silky tannins create length on the palate, carrying bright red fruit flavors through the finish. This wine has a bright future, as these aspects will evolve and seamlessly integrate over time.

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% Estate Grown Pinot Noir | Corral Creek Vineyard

HARVEST

9/19 - 9/25/2018

FERMENTATION AND ÉLEVAGE

Destemmed | 5-7 days cold maceration | fermented in open top stainless steel tanks 11-13 days | aged 11 months in barrel, 40% new

BOTTLING

Bottled 8/14/19 | 5.73 g/L tartaric acid | 3.53 pH | 13.6% alcohol

RELEASE

320 cases | SRP \$50 | 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