



CHEHALEM



2018 CHEHALEM MOUNTAINS RIESLING

Chehalem Mountains AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Delicate aromatics of honeysuckle, lemon, and melon sing with an ever so soft hint of petrol that Rieslings can sometimes produce. The palate is textured, beginning with an initial viscosity that turns vibrant and bright with acidity that leads to a juicy finish. This wine will continue to age and open for many years to come.

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 Riesling | Corral Creek Vineyard

HARVEST

10/3/2018

FERMENTATION AND ÉLEVAGE

Fermented in stainless steel tanks | aged 5 months

BOTTLING

Bottled 4/16/19 | 8.44 g/L tartaric acid | 2.84 pH | 12.7% alcohol
6.2 g/L residual sugar

RELEASE

275 cases | SRP \$25 | Spring 2020



WINERY 31190 NE Veritas Lane | Newberg, OR | 503.537.5553

TASTING ROOM 106 South Center Street | Newberg, OR | 503.538.4700

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