



CHEHALEM

2019 CHEHALEM MOUNTAINS PINOT GRIS

Chehalem Mountains AVA, Willamette Valley, Oregon



WINEMAKERS' NOTES

This wine is the prime example of why Pinot Gris is the second most planted varietal in Oregon. Featuring fruit grown in the Chehalem Mountains AVA, dense aromatics of pear and guava give way to hints of lemongrass. The palate is rich and vibrant showing green apple flavors that are highlighted with a slight viscosity that leads to a juicy finish.

VINTAGE NOTES

The growing season from bud break through harvest all fell within days of the 2013 vintage. Cool, wet weather arrived in early September, but by late September and October, conditions returned to sunny days and brisk nights. The resulting wines are lower in alcohol, with delicate flavors and beautiful nuances. The 2019 vintage will be one we remember thanks to the tremendous character and charisma in the wines.

TECHNICAL NOTES

COMPOSITION

100% Pinot Gris

HARVEST

Harvested 9/14-10/10/19

FERMENTATION AND ÉLEVAGE

Fermented in stainless steel tanks | aged 7 months in tank

BOTTLING

Bottled 4/6/2020 | 6.82 g/L T.A. | 3.09pH | 12.5% alcohol | 2 g/L residual sugar

RELEASE

2,590 cases | SRP \$20 | June 2020



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