



CHEHALEM



2019 GRÜNER VELTLINER

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

This wine was fermented in three different fermentation vessels – stainless steel, neutral oak, and concrete – creating nuanced layers of aromatics and structural complexity on the palate. On the nose, aspects of lime, star anise, and wet stone fill the glass. The palate is delicate but dense with a quenching vibrancy that runs through the wine leading to a harmonious 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% Grüner Veltliner

HARVEST

10/11/2019

FERMENTATION AND ÉLEVAGE

Fermented in 1/3 stainless steel tanks, 1/3 neutral oak barrels, and 1/3 concrete egg | aged 5 months in vessels

BOTTLING

4/30/2020 | 7.21 g/L titratable acid | 3.21 pH | 12.3% alcohol | .66g/L residual sugar

RELEASE

238 cases | SRP \$30 | Fall 2020



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