



CHEHALEM



2019 SAUVIGNON BLANC

Willamette Valley, Oregon

WINEMAKERS' NOTES

Given our tenured love affair with white wines, we seized the opportunity to work with Sauvignon Blanc last year. The classic Sauvignon Blanc typicity of gooseberry and fresh grass pull through on the nose, but there are also some beautiful tropical fruit aromatics of passion fruit and mango. The palate is crisp and lean with a soft texture that lingers from the small amount of skin the wine saw during fermentation. We hope you enjoy this exclusive wine as much as we did making it!

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% Sauvignon Blanc

HARVEST

9/23-9/24/2019

FERMENTATION AND ÉLEVAGE

Fermented in stainless steel tanks with small amounts fermented on skins | aged 5 months in vessels

BOTTLING

4/30/2020 | 7.31 g/L titratable acid | 3.15pH | 12.4% alcohol | .55 g/L residual sugar

RELEASE

140 cases | SRP \$30 | Fall 2020



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