



CHEHALEM



2018 GAMAY NOIR

Dundee Hills AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

This is the first year we have worked with Gamay Noir from the Dundee Hills AVA. Aromatically, this wine has notes of bright red fruits like cherries, red currant and strawberries with hints of violets and white pepper. The palate is silky, but there's a vibrant strength to the wine that created a beautiful balance. We suggest trying this wine slightly chilled or paired with barbecue.

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% Gamay Noir | Carson Phillips Vineyard

HARVEST

9/28/2018

FERMENTATION AND ÉLEVAGE

Destemmed | 6 days cold maceration | fermented in open top stainless steel tanks 18 days | aged 10 months in neutral French oak barrels

BOTTLING

8/14/19 | 6.32 g/L titratable acid | 3.29pH | 13.2% alcohol

RELEASE

84 cases | SRP \$35 | Fall 2020



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