



CHEHALEM

2019 CHEHALEM MOUNTAINS PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon



WINEMAKERS' NOTES

Our 2019 Chehalem Mountains Pinot shows intense bright red fruit aromatics of strawberries, cranberries, and cherry pie that evolve with subtle notes of toasted almonds, toffee, and white pepper spice. The palate is dense but approachable with silky tannins and a mouthwatering juiciness. The red fruit aromatics follow through to the palate, giving this wine a vibrant energy. This wine is delicious now but has the bones to age elegantly.

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 Noir

HARVEST

Harvested 9/15-10/8/19

FERMENTATION AND ÉLEVAGE

Destemmed | 3-5 days cold maceration | fermented in stainless steel tanks 8-14 days | aged 10 months in French oak, 21% new

BOTTLING

Bottled 8/10-8/13/20 | 6.78 g/L T.A. | 3.3 pH | 12.8% alcohol

RELEASE

7,130 cases | SRP \$30 | 2021



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