



# CHEHALEM

## 2012 THREE VINEYARD PINOT NOIR

### VINTAGE NOTES

This was a uniformly excellent vintage in the Willamette Valley, moreso than the past few years where some winemakers read it well and others may not have. The weather was storybook, almost entirely positive, with the Grinch of hail in one or two localized sites proving we're as vulnerable as Burgundy. The heat accumulations are the 5th highest in the last 16 years, putting ripeness in the league with 2004 and 1998. The perfectly warm and completely dry growing and ripening seasons kept disease away and pushed full ripeness without sacrificing acid structure. Check back later to see if it is even more than a great year.

### WINEMAKERS NOTES

The Three Vineyard Pinot Noir is always Chehalem's initial view of, and an accurate summary for any given vintage of Pinot Noir coming out of our cellars. If this Pinot is saying anything, it is that the 2012 Pinot Noirs are gonna be big, bold, balanced, and beautiful! The color is that of deep garnet, with richness on the nose and palate showing dark fruit, black currants and blackberries, earthy pepper and clove-spice, slight pine-tar, and tea leaves. The palate is as rich as the nose, textured and layered, with some firm and rich mid-palate tannins that evolve to show a lengthy finish and focused, balanced acid. The wine opens up more near the end, exuding lavender, rye bread, and coffee.

### TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Ridgecrest Vineyards (29%), Corral Creek Vineyards (38%), and Stoller Vineyards (33%), Willamette Valley AVA, Oregon.
HARVEST DATA	Harvested 10/9-10/18/12 @ 22.2-26.7 brix, 3.20-3.55 pH, and 4.6-6.5 g/L TA, from 0.9-3.2 tons per acre cropload.
FERMENTATION & COOPERAGE	15-25 days total fermentation, with 5-14 days pre-maceration. Aged 11 months in barrel, racked once. 14% new and 14% 1-year-old French oak barrels.
BOTTLING	Crossflow filtered; bottled 9/5-9/6/2013.
BOTTLING ANALYSES	13.9% alcohol, 6.1 g/l TA, 3.55 pH
AMOUNT PRODUCED	3,820 cases
SUGGESTED RETAIL	\$32
RELEASE DATE	February, 2014

Certified by the Following as Sustainably Grown and/or Produced:



Please visit our certifying parties' websites for additional sustainability information at: [liveinc.org](http://liveinc.org), [salmonsafe.org](http://salmonsafe.org), and [ocsw.org](http://ocsw.org).

Chehalem Winery | please visit us at [www.chehalemwines.com](http://www.chehalemwines.com), or call us at (503) 538-4700