

CHEHALEM 2012 3 VINEYARD RIESLING

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

Platinum, yellow-green hues, with lovely white stone fruits, candied anise seed, lime zest, sugared ginger, spice, and minerality on the nose. White peach and pear, chamomile, light petrol, and mineral flavors continue on the palate, with a luscious tropical and ripe-vintage impression countered by great acidity and focused dryness. The wine speaks impressively of weight, balance, length, and longevity.

TECHNICAL NOTES

GRAPES & VINEYARDS: 100% Estate-Grown Riesling from Ridgecrest Vineyards (8%),

Corral Creek Vineyards (26%), and Stoller Vineyards (66%),

Willamette Valley AVA, Oregon.

HARVEST DATA: Harvested 10/18-10/26/12 @ 19.2-20.2 brix, 3.05-3.20 pH, and

6.6-7.2 g/L TA, from 1.7-5.7 tons per acre cropload.

FERMENTATION & COOPERAGE: Fermented in small stainless steel tanks with R-HST, SIHA-7

and R2 yeasts.

BOTTLING: Cold stabilized, crossflow and sterile filtered; bottled 3/5/2013.

BOTTLING ANALYSES: 12.0% alcohol, 7.4 g/l TA, 3.08 pH, 0.6% residual sugar

AMOUNT PRODUCED: 651 cases

SUGGESTED RETAIL: \$22

RELEASE DATE: September, 2013

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







Please visit our certifying parties' websites for additional sustainability information at: liveinc.org, salmonsafe.org and ocsw.org.