

# CHEHALEM



# 2019 RIDGECREST VINEYARD PINOT NOIR

Ribbon Ridge AVA, Willamette Valley, Oregon

#### WINEMAKERS' NOTES

Initial dense aromatics of brambly black currant and cherry cordials evolve to show hints of earthiness, reminiscent of mushrooms on the forest floor. As you pull the glass away, a thin thread of spice imparted from the barrels helps lift and integrate the aromas. The palate is soft and lush, with dry, grippy tannins that give way to light, quenching red fruit flavors on the finish. For the first time, we over-vintaged this wine, and it won't be the last.

### 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% Estate-Grown, 100% Ridgecrest Vineyard Pinot Noir, LIVE Certified HARVEST

Harvested 9/28-9/29, 2019

### FERMENTATION AND ÉLEVAGE

The grapes were hand-picked during harvest and destemmed into tank. On average there was a 8-9 day cold soak and fermentation commenced and lasted 14-18 days. After fermentation concluded the wine was pressed and settled prior to racking into barrel. ML was completed. In August, we picked the barrels that were most reminisent to Ridgecrest Vineyard racked them into tank to make a composite blend. We then put them back into neutral oak barrels to over vintage for another 5 months. In January of 2021 we racked once again to tank, Xflow filtered and bottled.

**BOTTLING** 

Bottled 2/2021 | 6.07 g/L titratable acidity | 3.41 pH | 13% alcohol RELEASE

500 cases | SRP \$50 | February 2021



