

CHEHALEM



2020 CORRAL CREEK RIESLING

Chehalem Mountains AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Riesling is a small part of our wine program, with just a few hundred cases produced each year, but we take great pride in sharing it. Our 2020 Corral Creek Riesling has gorgeous aromatics that dance between higher tone aspects of lemongrass and lime and ethereal floral notes of honeysuckle and orange blossom. The dry palate is perfectly balanced with initial vibrancy evolving to a juicy mid-palate with a lightly weighted finish.

VINTAGE NOTES

The 2020 vintage started like a classic, cool-climate Oregon growing season. A cold spike and rain event during bloom created a historically low fruit set. Summer was moderate, and the clusters growing on the vines were extremely small with tiny berries bursting with flavor. As harvest was starting in early September, a freak windstorm created wildfires putting the vintage in jeopardy. We persisted because of our conviction for the fruit's quality and our belief in our winemaking team's ability. The resulting 2020 wines are dense with layers of aromatics and structure. Despite challenges, the 2020 wines are beautiful.

TECHNICAL NOTES

COMPOSITION

100% Riesling

HARVEST

Harvested 10/1/2020

FERMENTATION AND ÉLEVAGE

Fermented in small stainless steel tanks and drums then aged in stainless steel fermentation vessels on lees for 5 months.

BOTTLING

Bottled 4/28/2021 | 7.19 g/L titratable acidity | 3.04 pH | 13.5% alcohol | 4.24 g/L residual sugar

RELEASE

159 cases | SRP \$30 | February 2022



