



# CHEHALEM

## 2011 RESERVE PINOT NOIR

### VINTAGE NOTES

Yes, 2011 is THE latest harvest on our records. Three weeks late, picking some of our blocks as late as the second week of November, one would think the cards were stacked against us. However, considering three positive aspects from the vintage; 1) late season sun, 2) lower yields, and 3) below average rainfall - we're seeing one of the best vintages of the last twenty years emerge. Resulting wines are fully ripe, rich, deep, dark AND carry low pHs/high acids and low alcohols, which bodes exceptionally well for long aging, food friendliness and a reputation that makes similar years, like 1999 and 2008, humble!

### WINEMAKERS NOTES

2011 is the epitome of an "ageable vintage" as far as we are concerned, and our Reserve tier is the most age-worthy of all the Chehalem wines. This Pinot Noir Reserve is exhibiting plenty of youthful charm, with a progression towards more thoughtful complexity with time in the glass. First notes are exalted bright fruit aromatics of red-to-black raspberry, cassis, dark cherry, and some ethereal violets, thyme, and black tea. More evolution brings smoky grilled lamb shank and peppercorn, with dark chocolate and barrel aromatics highlighting the nose. The palate is elegant yet assertive, with a firm structure or fine tannin, astounding balance, and a full, rich finish. Only time will show how much more this will evolve.

### TECHNICAL NOTES

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|--------------------------|--|
| GRAPES & VINEYARDS       | 100% Estate-Grown Pinot Noir from Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.  |
| HARVEST DATA             | Harvested 10/26, 10/27, and 10/31-11/2/2011 @ 21.3-22.4 brix, 3.07-3.18 pH, and 6.5-8.1 g/L TA, from 1.4-2.5 tons per acre cropload.                 |
| FERMENTATION & COOPERAGE | 14-20 days total fermentation, with 8-14 days pre-maceration. Aged 15 months in barrel, racked twice. 40% new and 35% 1-year-old French oak barrels. |
| BOTTLING                 | Crossflow filtered; bottled 3/7/2013.  |
| BOTTLING ANALYSES        | 12.8% alcohol, 6.4 g/l TA, 3.46 pH.  |
| AMOUNT PRODUCED          | 382 cases  |
| SUGGESTED RETAIL         | \$60   |
| 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