



RIBBON RIDGE, OR
BARRELS ADDED, SELECTED FOR ELEGANCE
09.2012

CHEHALEM

Our great joy in making wine at CHEHALEM flows from playing with our three distinct estate vineyards: RIDGECREST, STOLLER AND CORRAL CREEK. Each reflects a special terroir and together they keep us filled with a feeling of endless possibility. We hope you enjoy drinking it as much as we did making it.

Harry Peterson-Nedry *Bill Stoller*
HARRY PETERSON-NEDRY AND BILL STOLLER, OWNERS



CHEHALEM makes sustainability a priority in farming our vineyards and making our wines.
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2012 RESERVE PINOT NOIR

RIDGECREST VINEYARDS (100%)
RIBBON RIDGE, OREGON

OVERVIEW:

Selected as the best Pinot noir we make, it reflects an elegant, finesseful, complex style we think epitomizes the variety.

PROFILE:

A dark fruited, texturally exciting, acid and tannin backbone Pinot noir. It shows the beauty of elegance over power.

PAIRINGS:

If there is a food that can be overwhelmed, this wine will complement it and demonstrate the wisdom of restraint.

HARVEST DATE:

October 7 - 12, 2012

BARRELS:

42% new; 42% 1 year

CHEHALEM

RESERVE PINOT NOIR
RIDGECREST VINEYARDS
RIBBON RIDGE, OREGON



CHEHALEM (chuh-HAY-lum) wines are the product of three remarkable vineyards and one unquenchable curiosity. Any questions? chehalemwines.com.

PRODUCED AND BOTTLED BY CHEHALEM
31190 NE VERITAS LANE, NEWBERG, OR • (503) 538-4700

14.0% ALC. BY VOL. CONTAINS SULFITES. 750 ML

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



2012 RESERVE 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

It's no surprise the 2012 vintage has been highly touted by critics and consumers alike, and it's no surprise we chose this wine as our top-of-the-line wine from a top-of-the-line vintage. This wine will blow your socks off. Not only was it a fabulous vintage to begin with, a bit of hail in the Spring on Ribbon Ridge clipped this crop short and helped to concentrate this wine even more. Red-to-black velour in color, so deep you can barely see through it, with a bounty of dark fruit (think huckleberries and tiny soft blackberries), so concentrated and filled with sweet fruit you can hardly stand it. The flavors and aromas keep changing in the glass, but the complexity reaches out with vanilla, crème de cassis, rose hips, tamarind, tobacco, blackberry seed, warm oak, and bing cherry. Tremendous depth and density, serious tannin, juiciness, a big, lingering finish, but it's still lively and vibrant, and it's got ageability for the ages. Phew.

TECHNICAL NOTES

GRAPES & VINEYARDS	100% Estate-Grown Pinot Noir from Ridgecrest Vineyards, Ribbon Ridge AVA, Oregon.
HARVEST DATA	Harvested 10/7-10/12/2012 @ 22.6-26.7 brix, 3.20-3.42 pH, and 5.3-6.5 g/L TA, from 0.9-1.6 tons per acre cropland.
FERMENTATION & COOPERAGE	19-25 days total fermentation, with 10-14 days pre-maceration. Aged 11 months in barrel, racked once. 42% new and 42% 1-year-old French oak barrels.
BOTTLING	Crossflow filtered; bottled 9/18/2013.
BOTTLING ANALYSES	14.0% alcohol, 6.5 g/l TA, 3.44 pH.
AMOUNT PRODUCED	463 cases
SUGGESTED RETAIL	\$80
RELEASE DATE	February, 2015



We make sustainability a priority in farming our vineyards and making our wine. Visit live.org for more information on the Low Input Viticulture and Enology program.

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