

# CHEHALEM

## 2016 Three Vineyard Pinot Noir

Willamette Valley AVA, Oregon

### WINEMAKERS' NOTES

From the first pour, this Three Vineyard blend seems to continuously evolve keeping you intrigued start to finish. Bold yet bright with introductions of lush pie cherries and black tea evolving into blackberries and spice. The palate structure has a full presence that shows weight yet is delicate with silky tannins and crisp acid. A Pinot Noir that is drinkable now or can be laid down for years.

### VINTAGE NOTES

This is the year of Earliest Ever. The winter was warm, budbreak was early and 2016 never looked back—bloom, veraison and harvest, all early records. Harvest began in August and was done before October. Although early, the growing season wasn't as hot as the prior three, but still the same new warm norm. Fruit is fully ripe but not overripe, moderate alcohols, good enough acids and intense, easily extracted, dense wines, from 15% smaller berry sizes and yields. Potentially an excellent-to-classic vintage.

### TECHNICAL NOTES

#### COMPOSITION

100% Estate-Grown Pinot Noir: Ridgecrest Vineyards (68%), Corral Creek Vineyards (20%) and Stoller Vineyards(12%)

#### HARVEST

Harvested 8/31 - 9/20/2016 at 21.3-25.2 brix, 4.1-6 g/L titratable acidity and 3.29-3.55 pH from 1.1-3.9 tons per acre croplod

#### FERMENTATION AND ELEVAGE

Destemmed | 4-8 days pre-maceration | 14-20 days total fermentation | Aged 11 months in barrel | 29% new, 29% 1-year-old and 49% neutral French oak barrels

#### BOTTLING

Crossflow filtered | Bottled 8/24-8/25/2017 | 13.5% alcohol, 6.2 g/L TA and 3.49 pH

#### RELEASE

3,974 cases | SRP \$30 | April 2018



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