

CHEHALEM

2016 Corral Creek Vineyards Pinot Noir

Chehalem Mountains AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Thanks to the early, warm season we captured the beautiful, well known bright, strawberry, red fruit aromas that Corral Creek is known for while giving it a little extra body. The depth that came in with the fruit was balanced with more new oak. This is felt on the palate with the long, silky tannin finish that evolves into a mid-palate that is firm and juicy. A classic Corral Creek vintage with a back bone.

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 from Corral Creek Vineyards

HARVEST

75% picked on Sep 14th 2016, 25% picked on Sep 9th 2018 at 22.8-22.4 brix, 4.1-4.9g/L titratable acidity and 3.47-3.55 pH from 1.7-1.8 tons per acre croplod

FERMENTATION AND ELEVAGE

Destemmed | 5-8 days pre-maceration | 15-17 days total fermentation | Aged 11 months in barrel | 50% new, 40% 1-year-old and 10% 2-year-old French oak barrels

BOTTLING

Crossflow filtered | Bottled 8/24/2017 | 14.1% alcohol, 6.2 g/L TA and 3.54 pH

RELEASE

234 cases | SRP \$50 | April 2018



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