

# CHEHALEM

## 2016 Statement Pinot Noir

Ribbon Ridge AVA, Willamette Valley, Oregon



### WINEMAKERS' NOTES

This wine sunsets our work with the Wind Ridge block of Ridgecrest Vineyard. Comprised of clone 667, this exclusive blend was aged in four new French oak barrels for 18 months. Aromatically, this wine is dark, showing notes of tobacco spices and freshly treated leather with hints of cherry soda and clove. Smoke toast from the new oak barrel comes through on the palate, which heightens and provides length to the grippy tannins. The palate is bright, showing delicate fruit aspects on the finish. Still very young, this wine is showing potential now, but it will age gracefully for years to come.

### 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 Ridgecrest Vineyard, Wine Ridge Block

#### HARVEST

Harvested 9/10/2016 at 24.5 brix, 5.0 g/L TA and 3.39 pH from 2.37 tons per acre cropload

#### FERMENTATION AND ELEVAGE

Destemmed | 6 days pre-maceration | 18 days total fermentation | aged 10 months in barrel  
100% new French oak barrels

#### BOTTLING

Crossflow filtered | Bottled 4/12/2018 | 14.4% alcohol, 6.7 g/L TA, and 3.4 pH

#### RELEASE

97 cases | SRP \$95 | Fall 2019



WINERY 31190 NE Veritas Lane | Newberg, OR | 503.537.5553

TASTING ROOM 106 South Center Street | Newberg, OR | 503.538.4700

chehalemwines.com | @chehalemwines | #chehalemwines