

CHEHALEM

2011 STATEMENT 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

This wine is only made in very special vintages—and 2011 in our cellar was definitely special, being one of the two or three most intense, pure and ageable vintages I've seen. The wine almost vibrates with the acid tension, three-dimensional black fruit, almost spherically balanced with acid and tannin—the epitome of Ribbon Ridge's red-black spice and mineral Pinot Noir expression. Alcohol is low to perfect this balance, pH likewise, and acids focused. This wine will age exceptionally—expect it to reach 30-plus with ease. *HPN*

TECHNICAL NOTES

GRAPES & VINEYARDS: 100% Estate-Grown Pinot Noir from Ridgecrest Vineyards, Wind Ridge 777 Block, Ribbon Ridge AVA, Oregon

HARVEST DATA: Harvested 10/27/2011 @ 21.3 brix, 3.15 pH, and 4.4 g/L TA, from 2.42 tons per acre cropland

FERMENTATION & COOPERAGE: 15 days of total skin contact, with 9 days of that pre-maceration, native fermentation and no whole cluster. Aged for 16 months in 100% new French oak barrels.

BOTTLING: Crossflow filtered; bottled 3/7/2012

BOTTLING ANALYSES: 12.8% alcohol, 6.4 g/l TA, 3.38 pH

AMOUNT PRODUCED: 100 cases

SUGGESTED RETAIL: \$99

RELEASE DATE: Summer 2014

Certified by the Following as Sustainably Grown and Produced :

