



CHEHALEM



2018 CHEHALEM MOUNTAINS PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Our 2018 Pinot Noir showcases the diversity of soil types and micro-terroirs across the Chehalem Mountain AVA, creating depth and complexity in the wine. Aromatic notes of fresh blue and red fruits jump out of the glass, with subtle hints of brambly earth and spice lingering as you pull away. The palate is bright, showing fresh red fruits that are complemented by soft, silky tannins and a vibrant finish.

VINTAGE NOTES

The 2018 vintage was magic. Following the trend of the past several vintages, summer was warm, but nighttime temperatures remained cool, helping the fruit to hold its natural acidity. As harvest approached, temperatures cooled ever so slightly creating perfect fruit ripening conditions. With no big rainstorms on the horizon, we never had an urgency to pick. Once we started picking fruit, the vintage was slow and consistent with perfect flavors and lab numbers. The 2018 vintage will produce fantastic wines.

TECHNICAL NOTES

COMPOSITION

100% Pinot Noir | 19% Estate fruit

HARVEST

9/10 - 9/19/2018

FERMENTATION AND ÉLEVAGE

Destemmed | 4-9 days cold maceration | fermented in open top stainless steel tanks 8-15 days | aged 10 months in barrel

BOTTLING

Bottled 8/12-8/16/19 | 5.86 g/L tartaric acid | 3.54 pH | 13.5% alcohol |

RELEASE

7,824 cases | SRP \$30 | Spring 2020



WINERY 31190 NE Veritas Lane | Newberg, OR | 503.537.5553

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