



CHEHALEM



2018 RESERVE PINOT NOIR

Chehalem Mountains AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Our Reserve Pinot Noir is made from the best barrels in our cellar in each vintage. The 2018 offering is dark, dense, and complex. On the nose, aromatics of blueberries and dark fruit transition to notes of cigar box and roasted coffee beans in the glass. The palate is elegant with silky tannins and fresh ripe fruit flavors that are heightened with a kiss of vanilla that hits as the wine finishes.

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 | 64% estate grown

HARVEST

9/21-10/13/2018

FERMENTATION AND ÉLEVAGE

Destemmed | 5-9 days cold maceration | fermented in open top stainless steel tanks 10-18 days | 100% French oak, 32% new | aged 18 months in barrel

BOTTLING

4/30/2020 | 6.96 g/L titratable acid | 3.39pH | 13.8% alcohol

RELEASE

600 cases | SRP \$70 | Fall 2020



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