



CHEHALEM

2018 RIDGECREST VINEYARD PINOT NOIR

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

In typical Ridgecrest fashion, this wine balances between fresh fruit and earthy characteristics. Aromatics of blueberries and blackberry bramble are complemented by notes wet leaves and forest floor. The palate is big and juicy with bold, upfront tannins that soften as the finish lingers. This is a big wine in its youth, but it will age amazingly over the next three to five years.

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% Estate grown Pinot Noir | Ridgecrest Vineyard

HARVEST

9/14 - 9/26/2018

FERMENTATION AND ÉLEVAGE

Destemmed | 5-9 days cold maceration | fermented in open top stainless steel tanks 13-18 days | 100% French oak, 39% new | aged 11 months in barrel

BOTTLING

8/14/19 | 6.37 g/L titratable acid | 3.37 pH | 14.2% alcohol

RELEASE

500 cases | SRP \$50 | Fall 2020



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