



CHEHALEM



2020 GRÜNER VELTLINER

Ribbon Ridge AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Fermented in a third stainless steel, a third neutral oak, and a third in concrete vessels, our 2020 Grüner Veltliner is elegant and soft but with vibrant power. Aromatically, there are concise and delicate tones of lemon and lime, white pepper, unripe pear, and ginger with a touch of sweetness. The palate is balanced well with a soft, lingering mineral texture and a juicy yet restrained vibrancy on the finish. This wine will age lovely but is showing excellent now.

VINTAGE NOTES

The 2020 vintage started like a classic, cool-climate Oregon growing season. A cold spike and rain event during bloom created a historically low fruit set. Summer was moderate, and the clusters growing on the vines were extremely small with tiny berries bursting with flavor. As harvest was starting in early September, a freak windstorm created wildfires putting the vintage in jeopardy. We persisted because of our conviction for the fruit's quality and our belief in our winemaking team's ability. The resulting 2020 wines are dense with layers of aromatics and structure. Despite challenges, the 2020 wines are beautiful.

TECHNICAL NOTES

COMPOSITION

100% Grüner Veltliner

HARVEST

10/6/2020

FERMENTATION AND ÉLEVAGE

Fermented in 1/3 stainless steel tanks, 1/3 neutral oak barrels, and 1/3 concrete egg | aged 5 months in vessels

BOTTLING

4/28/2021 | 7.38 g/L titratable acid | 3.04 pH | 13% alcohol | .44g/L residual sugar

RELEASE

250 cases | SRP \$30 | Fall 2021



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