



CHEHALEM



2020 CORRAL CREEK RIESLING

Chehalem Mountains AVA, Willamette Valley, Oregon

WINEMAKERS' NOTES

Aromatically, there are notes that dance between higher tone aspects like lemongrass and lime, and floral ethereal notes reminiscent of honey suckle and orange blossom. The balance on the palate is close to perfect for a dry Riesling. Initially, there is bright acid that evolves to a juicy mid-palate and then continues to progress ending with a finish that has a light weight to it.

VINTAGE NOTES

The 2020 growing season was warmer than average in the Willamette Valley, producing beautifully ripe fruit with vibrant flavors. A dry spring led to lingering rain showers during bloom, which reduced the yield in some blocks. Then, an abnormal heatwave spread across the valley, with temperatures reaching as high as 115 degrees Fahrenheit. Fortunately, the fruit prospered as high temperatures occurred between bloom and véraison when berries were hard and less sensitive to damage. Temperatures tapered off prior to harvest, with warm days and cool nights, which allowed the fruit to ripen at an even and slower pace. Quick yet seemingly smooth, harvest started on August 23 with little to no breaks until we finished on September 24. The resulting wines are balanced with focused flavors, stunning fruit, gorgeous vibrancy, and incredible aging potential.

TECHNICAL NOTES

COMPOSITION

100% Riesling

HARVEST

Harvested 10/1/2020

FERMENTATION AND ÉLEVAGE

Fermented in small stainless steel tanks and drums then aged in stainless steel fermentation vessels on lees for 5 months.

BOTTLING

Bottled 4/2021 | 7.19 g/L titratable acidity | 3.04 pH | 13.5% alcohol | 4.24 g/L residual sugar

RELEASE

159 cases | SRP \$30 | February 2022



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