

CHEHALEM

2018 STATEMENT PINOT NOIR

SRP: \$110 | 102 CASES PRODUCED

ROBUST BAKING SPICE RED FRUIT

APPELLATION Ribbon Ridge, Chehalem Mountains, Willamette Valley

VINEYARD COMPOSITION Entirely from our estate site, Ridgecrest Vineyard.

VARIETAL COMPOSITION

100% Pinot Noir

ÉLEVAGE

This wine is from one block, one fermenter and 100% new French oak. Aged in original new oak barrels for 10 months, racked together and put back into neutral barrels for another 6 months.

HARVEST September 2018

BOTTLING April 2020

ALCOHOL | pH 14.2% | 3.42



TASTING NOTES FROM WINEMAKER, KATIE SANTORA

Being my first vintage as Head Winemaker, I wanted to reflect in the 2018 Statement Pinot Noir, something along the lines of "I am here! I have arrived!" As a team, we accomplished that. Bursting with dark cherry and juicy red raspberry, the kiss of toasted vanilla and spiced cinnamon sustain a satisfying complexity. This wine feels grippy on the pallet, but in one cohesive swoop.

To me, this wine is a more intimate and thoughtful drinker. I want to share it with friends or family that I haven't seen in a while, or open it and slowly drink it through the night to see how it progresses and evolves with time and a little air. Use this wine as a gateway to making your own statement. Drink now or age for years to come.

VINTAGE OVERVIEW

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.



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