



2014 CHEHALEM MOUNTAIN VINEYARD OLD VINE RIESLING CHEHALEM MOUNTAINS

VINEYARDS

Situated at 425 feet above sea level, Chehalem Mountain Vineyard is located just west of Newberg near Bergstrom and Omero Vineyards. The Riesling vines are own-rooted and were originally planted in a mix of Hazelair and Dupee soils by Dick Erath in the 1970's. These legendary own rooted vines have since been removed in 2015 due to Phylloxera so this is the last time anyone will see a Riesling made from this vineyard.

VINTAGE

This vintage will go down as the warmest growing season in recorded history in the Willamette Valley. Moderate temperatures all spring led to ideal growing conditions throughout the summer. This put very little pressure on the vines, producing grapes with nicely balanced chemistry at harvest time. After a very challenging vintage like 2013, this high quality vintage was a welcome change for everyone in the valley. The warm days continued into mid-October which allowed extended hang times with very ripe fruit. Yields were up and the fruit arrived in immaculate condition to the winery with very little need for extensive hand sorting on the crush line.

WINEMAKING

The grapes for this dry Riesling were harvested on October 7th at 23 brix and were gently whole cluster pressed. The juice was sulfured and chilled to 45 degrees and then allowed to settle overnight. The juice was racked to 25% new Acacia barrels and inoculated with Elegance yeast and then moved outside for a long, cool, and slow fermentation to help capture aromatics. The barrels were sulfured after Thanksgiving to stop the fermentation and leave some residual sugar to balance out the natural acidity. After spending the winter outside and allowing the wine to cold stabilize, the Riesling was racked out of barrel into tank and then filtered and bottled in March.

TASTING NOTES

Aromas of grapefruit, honeysuckle, jasmine, and orange blossoms are mingled with luscious flavors of peach, citrus, and allspice. The smooth entry glides into mouthwatering acidity that is tensioned perfectly by a whisper of sweetness. Enjoy pairing this bright white with grilled prawns.

TECHNICAL INFORMATION

ACCOLADES

90 Points – Wine Enthusiast
Editor's Choice

APPELLATION

Chehalem Mountains

VINEYARDS AND CLONES

Chehalem Mountain – Geisenheim 110

COMPOSITION

100% Riesling

FERMENTATION AND AGING

5 months in 25% new French Acacia

ALCOHOL

13.3%

PH

3.06

TITRATABLE ACIDITY

7.8 g / liter

RESIDUAL SUGAR

1.3%

PRODUCTION

103 cases

BOTTLING DATE

March 2015

RELEASE DATE

May 2015

SUGGESTED RETAIL PRICE

\$20