

# CHEHALEM

## CHEHALEM CORRAL CREEK RIESLING 2013

Appellation: Corral Creek; Willamette Valley; Oregon; USA

**Winemaker:** Harry  
Peterson-Nedry  
**Closure:** Screwcap  
**Alcohol:** 10.2%  
**Certified Sustainably Grown**

### Vineyard

Corral Creek, although not our oldest estate vineyard, was begun in 1983 by John and Diane Howieson, founders of Veritas Winery from whom the vineyard was purchased in 1995. A 32-acre vineyard predominantly planted to Pinot Noir, with significant reworked plots of Dijon-clone Chardonnay and Pinot Gris, and both new grafts of Riesling and a heritage 1.1-acre block of 26-year-old Riesling, it is nestled on a low bench above Corral Creek. Soils are Laurelwood, a predominantly blown sedimentary soil series (i.e., loess) that, although being low in elevation, is well drained and not terribly fertile.

This Dry Riesling is produced in very limited quantities from our Corral Creek Vineyard. Our intent is to reflect ripe fruit that is highly focused by pinpoint acidity, while capturing a perfect balance and a sense of this excellent vineyard's uniqueness. This is a serious Riesling, not a quaffer, a big wine with brilliant, rich fruit, bright acid, and a weighty palate. The acidity provides ageability and great structure, making it perfect with food and cleansing on the palate. It continues the viscous, intense, Alsatian-styled wines that our Pinot Gris Reserve starts; it is harvested late (last and many times in November) with full ripeness and a touch of botrytis, giving the most dramatic and ageable Dry Riesling we can make.

### Winemaker's Tasting Notes

Oh, Corral Creek; where the Riesling is always bright and clean, even if the critics don't understand the vintage! This is one of CHEHALEM's many arguments for good wines from good producers in every single vintage. I guess it's not your thing, if you don't like pineapple and gladiolas, or lemon pie, cotton candy, and sunshine, or if you have an adverse reaction to richness, balanced acid, and a twinge of residual sugar singing sweetly, all at the same time. But, then again, who wouldn't want to taste a fresh apple married to a melon, smell some jasmine and honeysuckle, and have their palate caressed with silky, golden, mouthwatering, flinty nectar? Nobody, that's who.

### Vintage

2013 is a Tale of Two Harvests—one very early and one normal, with rain in-between. They started as one very early harvest thanks to a very consistent, warm growing season, the warmest on record up to final ripening mid-September. An unanticipated 30-year rain event of 5 inches then appeared the last days of September, made of remnants from a typhoon that had hit Japan. Cool weather from then on slowed ripening and turned harvest into two discrete picks, earlier and later picks apart by up to three weeks showing very good quality, the coolness and longer hang-time a big benefit. Croploads were moderate-to high, wines early-on similar in nature to 1996, with richness, and deep spice.



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