

# CHEHALEM

## CHEHALEM IAN'S RESERVE CHARDONNAY 2011

Appellation: Dundee Hills, Willamette Valley; Oregon; USA

**Winemaker:** Harry  
Peterson-Nedry  
**Closure:** Screwcap  
**Alcohol:** 12.7%  
**Certified Sustainably Grown**

### The Vineyard

Sourced from our best Chardonnay vineyard and perhaps our best white vineyard overall. 100% Stoller vineyard, Dundee Hills Oregon. Select blocks make this wine regal.

### Tasting Notes

2011 is the epitome of an 'agreeable vintage' as far as we are concerned, and our Reserve tier is the most age-worthy of all the Chehalem wines. This Ian's Reserve Chardonnay lightly accents the beautiful French oak used for fermentation and aging, but completes the wine with elegant fruit and focused acid and structure. Baking spice and warm dry oats play on the nose, leading to sweeter aromas of dulce de leche and flaky apple pie. There's sweet wood and vanilla on the palate, linked with pear, quince jam and peach pit, perhaps reminiscent of peaches and cream. The finish is long, round and lingering, mid palate weight is persistent, and ripe acids tightly knit the complete package.

### Reviews

Aromatic, approachable and light-footed, with a fine delicacy to the ripe pear and floral flavors, finishing with a lingering creamy note. Drink now through 2017. **91 points Wine Spectator, April 16, 2014**

Rich, creamy, leesy nose. Loads of pith and bite. Slightly sour finish, but really appetising all the same. **17 points, Jancis Robinson.com, Dec 12, 2014**

### Vintage

Yes, 2011 is THE latest harvest on our records. Three weeks late, picking some of our blocks as late as the second week of November, one would think the cards were stacked against us. However, considering three positive aspects from the vintage; 1) late season sun, 2) lower yields, and 3) below average rainfall - we're seeing one of the best vintages of the last twenty years emerge. Resulting wines are fully ripe, rich, deep, dark AND carry low pHs/high acids and low alcohols, which bodes exceptionally well for long aging, food friendliness and a reputation that makes similar years, like 1999 and 2008, humble!



Chehalem, © Shawn Linehan

