

CHEHALEM

CHEHALEM THREE VINEYARD RIESLING 2013

Appellation: Willamette Valley; Oregon; USA

Winemaker: Harry
Peterson-Nedry
Closure: Screwcap
Alcohol: 10.0%
Certified Sustainably Grown

Vineyard

Fruit comes from our three Estate Vineyards: Ridgecrest 17% Stoller 43% and Corral Creek 40%, blended into a fully-complemented wine. The estate vineyards are planted on three different soil types, which provides complementary elements in resulting wines: Ridgecrest on Willakenzie, Stoller on Jory, and Corral Creek on Laurelwood.

Winemaker's Tasting Notes

Appearance-wise, the 2013 Three Vineyard Riesling has a beautifully crystalline, deep platinum color, with bright spiciness and great balance on the nose and palate, showing breadth, slight salinity, and acid all at once. Green apple, white peach, and flinty brightness punctuate a fleshier structure, composed of lychee, candied ginger, rosewater, and Turkish Delights. This Riesling has the texture and acid on that palate to allow plenty of time to age, but is very agreeable straight out of the chute.

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.



Chehalem, © Shawn Linehan

