

# CHEHALEM

## CHEHALEM WIND RIDGE PINOT NOIR 2013

Appellation: Ribbon Ridge, Willamette Valley; Oregon; USA

**Winemaker:** Harry  
Peterson-Nedry  
**Closure:** Screwcap  
**Alcohol:** 13.0%  
**Certified Sustainably Grown**

### The Vineyard

Wind Ridge is our most recent block of plantings at Ridgecrest, our oldest estate vineyard and the initial vineyard in the Ribbon Ridge AVA. It is a 55-acre property, currently planted to Pinot Noir, Riesling, and Grüner Veltliner. Planting began in 2003 and continues today, with 20 acres currently planted. The 14 acres of Pinot Noir include 7+ acres of Dijon clones and 6+ acres of Pommard clone. Spacing is 2,200 plants per acre and vines are planted on 3309 rootstock. Soils are in the Willakenzie series, including Bellpine, Wellsdale, and other well to moderately drained ocean sedimentary soils. Excellent acidity and a finesseful texture and finish, despite sizeable extraction capabilities, should be hallmarks of the vineyard. Being relatively high in elevation at 500 to 600 feet, once mature, vines from this site will be harvested late in the season.

### Tasting Notes

Wind Ridge, as it always has been, is a bit more intense and brooding than it's older sibling, Ridgecrest. 2013, in particular, shows more chewy tannin, more black fruit, and is a bit more shy upon its debut. Earth and forest floor, plum skin, blackberry, rosewater and cedar box, with a hint of tobacco on the nose. The palate holds a core of tannin and restrained fruit, with lingering flavours of violet, cherry cola, spicy barrel and a gorgeous tension between acid, fruit and texture. A little age will help this beauty open its eyes.

### 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.

