

GEODESY



CHEHALEM MOUNTAIN VINEYARD PINOT NOIR

2017

Picked at optimal maturity, hand harvested, night pick, hand sorted, 15% whole cluster, gravity to tank. Concrete open top tank, 18-day maceration includes 5-day cold soak, native malolactic, 15 months elevage (sur lies), unfiltered, unfiltered.

VINTAGE NOTES

A wet, cool spring delayed flowering until late June, setting the stage for a later harvest. Hot, dry conditions prevailed through the summer and a few days of rain in September refreshed the soils. As a result the wines are complex with a fresh fruit component and enticing floral elements.

TASTING NOTES

Brilliant ruby violet, saturated hues, caramel, toasted bread, nutmeg, and saffras, youthful, firm and elegant granular tannin with a long finish.

PROFILE

APPELLATION	Chehalem Mountains, Willamette Valley
VINEYARD	Chehalem Mountain Vineyard
SOIL	Dupee silty loam
ELEVATION	300 - 520 feet
HARVEST	September 29, 2017
COOPERAGE	50% new French oak; Francois Frères, Cadus, Taransaud
COMPOSITION	100% Pinot Noir
ALCOHOL	14.2%
BRIX PH TA	24.3° 3.45 6.0 g/L
BOTTLED	January 30, 2019
PRODUCTION	115 Cases