

CHEHALEM

CHEHALEM CORRAL CREEK PINOT NOIR 2013

Appellation: Chehalem Mountains; Willamette Valley; Oregon; USA

Winemaker: Harry
Peterson-Nedry
Closure: Screwcap
Alcohol: 13.1%
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.

Reviews:

Light, lithe and distinctive, with green tea and floral overtones around a delicate core of strawberry and guava flavors, remaining focused as the deft finish plays out. Drink now through 2021.- **90 points Harvey Steiman, Wine Spectator, Feb 29, 2016**

Tasting Notes:

Corral Creek reminds us why we enjoy the cooler and lighter vintages so much, this vineyard wears delicacy and elegance so well it's astounding. 2013 was no exception, and although the bright garnet color of this wine is somewhat pale, the texture and weight is beautiful and stunningly complex. Violets and cedar greet the entry to join a more prominent pomegranate and strawberry fruit leather nose. All of these attributes carryover seamlessly to a palate of lovely lifted fruit, slight woody accents, and a spicy, cherry, blood orange, hibiscus whirlwind, with dusty lithe tannins and a brightness that lingers long after the wine is gone.

Winemaker's Comments

This wine is the single-vineyard wine from Corral Creek Vineyards, the vineyards surrounding the winery, and recently the source of very consistent, balanced wines, without extremes of fruit, acid, tannin, or barrel. They have become a favourite of those who want elegance without having to wait years for it to appear from the musculature of bigness.

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

