



REX HILL

2016 Chehalem Mountains Pinot Noir

APPELLATION:	<i>Chehalem Mountains</i>
VARIETAL COMPOSITION:	<i>100% Pinot Noir</i>
HARVEST DATA:	<i>September 12-27th, 2016</i>
VINEYARD SOURCES:	<i>69% REX HILL Vineyard, 25% Jacob-Hart Estate, 6% Alloro</i>
CELLAR TREATMENT:	<i>French oak, aged 11 months, 38% new oak</i>
DATE BOTTLED:	<i>September 8th, 2017</i>
PRODUCTION:	<i>378 cases (12/750 ml)</i>
BOTTLING CHEMISTRY:	<i>pH 3.61, TA 6.0 g/l, alcohol 14.0%</i>

TASTING NOTES:

The 2016 REX HILL CHEHALEM MOUNTAINS PINOT NOIR is a blend from three different vineyards showcasing a diverse aromatic and flavor profile, what the Chehalem Mountains AVA does best. The pretty, fragrant nose leads with red and black fruit flavors of strawberry, plum, raspberry and marionberry co-mingling with faint aromas of marshmallow and dried flower petals. Secondary aromas of black currants, toasted oak, vanilla, cinnamon and chocolate arise. The palate is spicy and structured with ample tannins and juicy acidity giving the wine great balance that will continue to improve with age. Drink now through 2027.

2016 VINTAGE NOTES:

The 2016 vintage was one of contrasts. Record warm temperatures pushed budbreak and flowering earlier than ever. This heat interspaced with rain led to very fast growth and heightened mildew pressure, but 100 degree days gave way to mild temperatures through the summer slowing growth and ripening. Veraison was almost three weeks in some vineyards leading to a long and stretched out harvest. A short heat wave before picking pushed some vineyards to ripen and we had to work quickly to bring the fruit in before it became overripe. All in all, we saw beautiful weather, a little lower yields than projected and tremendous clean, concentrated and fully ripened fruit.

800.REXHILL 30835 N Hwy 99W Newberg, Oregon 97132 REXHILL.COM

Hand-picked Hand-sorted Family owned since 1982



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