



2019 ROSÉ OF PINOT NOIR

WILLAMETTE VALLEY

Our rosé is crafted from select blocks across our estate that are farmed exclusively for the production of this lovely summer sipper. Created to be the perfect accompaniment to summer soirees, warm evenings, and casual gatherings.

WINEMAKING: One-third of the fruit was destemmed and put to tank, while the other two-thirds of the fruit went into the press to gently extract the juice. After about 12-18 hours on the skin, the destemmed portion is drained and pressed, and the juice joins the whole cluster pressed juice in a large stainless steel tank. Over the next month the wine will undergo a cold fermentation, ticking away at about 50°-51°F. Once complete, it will rest there for another few months until we are ready to bottle in early spring.

SRP: \$22 | 697 cases produced.

— COLENE CLEMENS VINEYARDS —

Colene Clemens was founded in 2005 by Joe and Victoria Stark with the express purpose of making exceptional Pinot noir. The property is named in honor of Victoria's mother, Colene Clemens. Wine production began in 2008, and Winemaker & Vineyard Manager, Stephen Goff has been dedicated to the development and planting of the vineyard as well as the production of our stunning wines since the very beginning. Prior to Colene Clemens, Steve spent six vintages as Assistant Winemaker at Beaux Freres.

— THE ESTATE —

Spanning 122 acres where the Chehalem Mountains converge with Ribbon Ridge, the estate contains both sedimentary soils from the Wellsdale & Hazelaire series, and volcanic soils from the Witzel series. Elevation climbs from 350 to 650 feet, where the winery perches with sweeping views of the coast range and valley. Currently 60 acres are planted to Pinot noir & Chardonnay.





2018 CHARDONNAY

CHEHALEM MOUNTAINS

WILLAMETTE VALLEY, OREGON



While we began producing chardonnay in 2013, 2018 marks the second vintage that our Chardonnay is sourced entirely from our estate, and the results are spectacular. Over the course of 11 months in barrel, we strive to build texture, flavor, and body from the lees and barrel time, creating a wine that is supple and layered with firm underlying acidity. Complex and layered with flavors of pineapple, lemon curd, and flint. Ample and round in the mouth, with a bright, lingering finish. Perfectly delicious, and our best effort to date.

WINEMAKING: Comprised of Dijon 76 & 95, the fruit is hand picked and sorted before being gently pressed and cold settled, then barreled down. This vintage, we brought together a blend that is 18% new oak via 500 liter puncheons, 9% 1 year old 500 liter puncheons, 33% stainless steel, and 40% neutral French oak barrels. Both primary and malolactic fermentation occur in barrel, while the wine is aged on its fine lees with minimal stirring for 11 months before being blended and bottled in March of 2020.

SRP: \$40 | 546 cases produced.

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— THE VINTAGE —

2018 goes down as the 5th consecutive year of above average temps and below average rainfall. Technically, this would probably be considered the second hottest growing season on record after 2015. While we set the all-time record of days exceeding 90° F at 31, we did not exceed 2015 on heat units. Despite the excessive heat, harvest of pinot noir did not begin until September 24, almost 2 weeks later than in 2015, and concluded on September 30.

What is interesting is that despite the heat we were not picking sooner, and I attribute this to the prolonged dryness, which I believe slows overall plant metabolism down. Sugars on the whole were fairly high as one might expect, although the dryness also managed to slow sugar accumulation down enough so that we were able to achieve good physiological ripeness. The overall character of the wine seems to be dominated by a solid, dense core of dark red to black fruits with a firmer underlying tannic structure compared to previous years. While more pronounced tannins can sometimes be of concern, we feel that the intensity and depth of the fruit is ample and deep enough to balance them out and also provide the potential for longer term aging.

While many will enjoy these wines in the near term, a little patience will reward you even more.



2016 ADRIANE

CHEHALEM MOUNTAINS PINOT NOIR

Named after Victoria's daughter and Colene's granddaughter, Adriane is an estate cuvée composed of specifically selected barrels that possess deep, concentrated flavors and a persistent finish. In the 2016 vintage, small ripe clusters created a wine with plush aromas of rich red fruit that jump from the glass--cranberries, pomegranite, and raspberry--with a hint vanilla and clean earth. On the palate, a mix of red fruit and warm spice are the velvety layer that mingle around the tannic structure. This layered, structured wine will drink beautifully over the next eight to twelve years.

WINEMAKING: Our earliest vintage to date, we harvested between September 11th and the 22nd. The fruit was 100% destemmed into small stainless steel tanks and began with a 4-5 day cold soak. Following this, tanks are gently warmed, and fermentation by indigenous yeast begins and proceeds for 10-14 days. During primary fermentation, the tanks are gently punched down by hand twice daily. Once fermentation is complete, we allow for 5-7 days of extended maceration in tank before we drain the tanks and press the skins and seeds very gently to procure the remaining juice. Both the free run juice and pressed juice then go directly to barrel without settling. After 11 months in French oak—34% new; 33% 1-year old; 33% 2-year old—the wine is then blended and bottled.

CLONAL COMPOSITION: 73% Dijon 115, 27% Pommard

SRP: \$50 | 492 cases produced.

ACCOLADES: Wine Spectator - 90 points | Vinous - 93 points



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— THE VINTAGE —

Continuing the trend of the past two years, the 2016 growing season was once again warm and dry. While not as hot as 2015 and with fewer days above 90 degrees, the season was decidedly above average in heat units and below average in precipitation. Picking commenced on September 11, beating out 2015 by a day for the earliest start to harvest we've had in our 11 years of production. The biggest difference in 2016 was the tiny cluster size, approximately 75-85 grams on average which is about two thirds the average weight of the previous 2 years. These tiny clusters with small berries alter the skin to juice ratio of the must considerably and have resulted in some fully saturated, dark pinot noirs that are loaded with structure and fruit intensity. While we expect these wines might need a little time to fully come into their own, they have not been as shy as the 2014s were upon release and should continue to develop for at least a decade.



2016 VICTORIA CHEHALEM MOUNTAINS PINOT NOIR

Victoria is Colene Clemens' daughter and our co-founder. Designed to represent the highest expression of the Colene Clemens Estate Vineyard in each vintage, this stunning pinot noir is artfully blended from a small number of very best barrels and most distinguished vineyard blocks. It opens with intense aromas of deep, dark red fruit, sweet spice, and sandalwood. The palate provides a bountiful array of rich red and blue fruit, hints of tobacco, vanilla and cocoa, followed by an intensely persistent finish. This powerful wine will reward you after ten to fifteen years in the cellar.

WINEMAKING: Our earliest vintage to date, we harvested between September 11th and the 2nd. The fruit was 100% de-stemmed into small stainless steel tanks and began with a 4-5 day cold soak. Following this, tanks are gently warmed, and fermentation by indigenous yeast begins and proceeds for 10-14 days. During primary fermentation, the tanks are gently punched down by hand twice daily. Once fermentation is complete, we allow for 5-7 days of extended maceration in tank before we drain the tanks and press the skins and seeds very gently to procure the remaining juice. Both the free run juice and pressed juice then go directly to barrel without settling. After 11 months in French oak—40% new; 40% 1-year old; 20% 2-year old—the wine is then blended and bottled.

CLONAL COMPOSITION: 68% Dijon 777, 24% Dijon 667, 8% Pommard

SRP: \$68 | 380 cases produced.

ACCOLADES: Wine Spectator - 92 points | Vinous - 93 points



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