

WAITSBURG CELLARS



THE AROMATICS

2013 Chevray

OLD VINE CHENIN BLANC

COLUMBIA VALLEY

The Aromatics may be looked at in musical terms, as a band of skilled artists making beautiful melodies. The 'instruments' are the grape varieties – Chenin Blanc, Pinot Gris, and Riesling. Like many fine tools, they are well-aged, giving richer, rounder tones to their flavors. The 'players' are myself, the winemakers, and the growers – everyone who contributed to the final result. That is in the bottle – a taste of old vine, single vineyard, oak-free deliciousness. These wines express the detail, subtlety and depth rarely found at this price. We hope you enjoy the performance! – Paul Gregutt

VINEYARD SOURCE: Upland Vineyard

BLEND: 100% Chenin Blanc

HARVEST DATE: October 2013

YEAST: Premier Cuvee

MALOLACTIC: None

OAK/SS DETAIL: 100% Neutral Barrels

FINING: Bentonite

TA: 5.8 g/l

PH: 3.98

RS: 4 g/l

ALC: 15%

BOTTLED: 4/6/14

RELEASE DATE: June 2014

TASTING NOTE

Don't let the high alcohol scare you; this utterly delicious wine shows not a trace of heat. It was aged in almost all new oak, and has acquired a lovely gold hue. It's lush and rich with tangelo, apricot and peach fruit, concentrated and shot through with delicious honey and caramel flavors. Immediately appealing, silky and long, this has the yum factor in spades.

VINTAGE NOTE

The warmest vintage in a decade, 2013's growing season cooled off just in time for harvest, and picking proceeded at a normal pace starting at the end of August. With a warm 2013 vintage, growers spread out canopies a bit more than usual and adjusted crop sizes to achieve a good balance of acidity and phenolic ripeness. Mother Nature made picking advantageous; varieties reached ripeness at different times, allowing crews a well-phased, thoughtfully-planned harvest.