



REX HILL

2015 Chehalem Mountains Pinot Noir

APPELLATION: *Chehalem Mountains*

VARIETAL COMPOSITION: *100% Pinot Noir*

HARVEST DATA: *September 6-14, 2015*

VINEYARD SOURCES: *75% Jacob-Hart, 25% Alloro*

CELLAR TREATMENT: *French oak, aged 11 months, 33% new oak*

DATE BOTTLED: *September 16, 2016*

PRODUCTION: *282 cases (12/750 ml)*

BOTTLING CHEMISTRY: *pH 3.6, TA 5.8 g/l, alcohol 14%*

TASTING NOTES:

The 2015 REX HILL CHEHALEM MOUNTAINS PINOT NOIR leads with toasty oak melding with rich plum, blackberry, cassis, dark cherry and cola on the nose. The palate is velvety, with rich tannins and hearty dark fruits. The structure is balanced, lush and hedonistic. This is a wine built to age for many years.

Drink now through 2028.

2015 VINTAGE NOTES:

2015 started warmer and drier than average due to the strengthening El Nino leading to the earliest budbreak on record. Spring was typical for Oregon with alternating rain and sunshine, topping up soil moisture and slowing development. Warmer conditions at the start of summer made for rapid bloom with excellent set and the weather remained warm and dry up until harvest. 2015 was the earliest harvest in decades, but all in all, the quality for the 2015 vintage in Oregon was exceptional with fantastic phenolic development, balanced sugars and acids.

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

Hand-picked Hand-sorted Family owned since 1982



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