



2022 RIDGECREST ESTATE CHENIN BLANC

RIDGECREST VINEYARDS | RIBBON RIDGE AVA | WILLAMETTE VALLEY | OREGON

ABOUT THE VINEYARDS

Ridgecrest Vineyards is dry-farmed sustainably according to **LIVE** (Low Input Viticulture & Enology) standards.

Established - 1980 | Planted - 1982 - current | Elevation - 480 - 690ft | Acreage - 120 total, 41 planted | Soils - Marine Sedimentary

Our 0.9 acres of Chenin Blanc was planted in the Wind Ridge Block in 2019. Finally fulfilling one of Wynne's lifelong wine-making dreams!

VINTAGE NOTES

2022 restores your faith in Mother Nature's capacity to take a poor start and finish well, grape plants revealing their inherent resilience to rebound from nearly disastrous weather events.

In late April, buds were open and vulnerable when a hard and killing freeze settled in. Normally, if vines are damaged, grapes rely on secondaries to replace primary buds. But, this time the extent of the damage was extensive, with secondaries damaged too, so that we anticipated only a yield of 40% of normal, approximately 1 ton per acre.

Growing season weather however cooperated to boost secondary and tertiary buds, with the third highest heat accumulation in 26 years, focused at the end of the growing season, October averaging highs of 72F, with nine days warmer than 80F.

Crop load yielded 85% of normal rather than 40% we feared. Whew!

WINEMAKER'S NOTES

This first release of our estate-grown Chenin Blanc is sure to be a special wine. With only 30 cases produced, due to a small crop from an April freeze, this wine shows concentration and depth, with an intense vivid yellow color, on the palate and nose to match. The entry has subtle lemon, white peach, ocean spray, light graphite, and green apple on the nose. The palate doesn't disappoint either, with a lovely rich texture, almost viscous, and an emollient, long finish. There is essence of lemon sponge cake, jasmine, ginger, lychee, and pear skin. The finish is mighty and powerful, with a fleshy yet silky length, and a little bit of prickly heat on the end, but in a good way.

TECHNICAL DATA

AbV - 14.7% | **RS -** 1.6 g/L | **TA -** 7.7 g/L | **pH -** 3.33

AGING - 8 months | 80% neutral French oak 20% stainless steel

PRODUCTION - 33 cases

RELEASE - SEPTEMBER 2023

ENJOY - NOW - 2037



CLUB EXCLUSIVE 1ST RELEASE!

A dad, a daughter, and a hill.



RIDGECREST

EST. 1980

Harry Peterson-Nedry | Founder



Wynne Peterson-Nedry | Winemaker/Proprietor

When we first set foot on Ribbon Ridge in1980, we knew it was something special. There was an indefinable magic to the place, in the low-slung, rolling hills that rise and fall like the breath of a slumbering child. It was underliably alive, and bursting with potential.

In 1980 folks thought we were just plain nuts to plant wine grapes on that chilly rise located on the western edge of the Willamette Valley. The common thought at the time was that the site was situated too far west for grapes - too windy, too foggy, too cool.

We naively followed our gut, planting the first vineyard on what would one day become one of the premier wine appellations in Oregon, the Ribbon Ridge AVA. Ridgecrest Vineyards did not disappoint. Early barrel samples were encouraging. We studied it, continued to plant, and dug deeply.

Crafting our cellar-worthy RR wines since 2002, we know these vineyards – the ins and outs, strengths, and peculiarities of each and every block. We've done our homework.

Now, it's recess. We're ready to come out and play.*

Our new RIDGECREST label allows us to do just that -to experiment with all of those blocks, lots, and barrels that beg our attention every harvest – the ones we are loathe to blend with others, because they are just so damned intriguing. Pinot Noir will be the mainstay, with supporting roles played by Gamay Noir, Grüner Veltliner, Chenin Blanc, Chardonnay, Pinot Gris and Riesling.



Ridgecrest Vineyards | Ribbon Ridge AVA Willamette Valley | Oregon

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Follow our progress from barrel to bottle, from yurt to winery at ribbonridgewinery.com.

*as much as two nerdy chemists have the capacity to do.