

ADELSHEIM

2015 Willamette Valley Chardonnay

TASTING NOTES

This 2015 Chardonnay features intense aromas of winesap apple, keffir lime, and white flowers with a vein of minerality. The palate shows tremendous balance between bright youthfulness and rich texture. This combination will allow the wine to pair beautifully with a wide range of foods.

WINEMAKING

Following a light whole-cluster pressing in our membrane press, the juice settled for three to five days to allow for clarification. A variety of cultured yeasts were used for added complexity. The wine underwent a slow, cool fermentation to retain primary fruit esters. For enhanced textural richness, 18% was fermented, but not aged, in older, neutral French oak barrels. The wine was then aged sur lies in tank for several months to enhance mouthfeel. In order to preserve varietal character the wine did not go through malolactic fermentation.

VINTAGE 2015

Growing season 2015 was a vintage of ideal conditions. We saw our warmest February on record with bud break observed earlier than usual. The weather then turned cooler and wetter resulting in delayed shoot growth. Bloom phase was seen in early June, with compressed bloom and optimal bloom conditions resulting in a large crop. Warmer than average temperatures resulted in a short lag phase with color development on late July, with all clusters reaching full color by early August. The growing season broke numerous records for heat, resulting in an early harvest start, August 26, ending on September 27. Perfect ripening conditions in September allowed all fruit, regardless of elevation, to reach full maturity and develop complex flavors.

**Appellation:**

Willamette Valley

Farming:

77% Estate | LIVE Certified

Composition:

100% Chardonnay

Bottled:

June 9-10, 2016

Alcohol & pH:

13.5% | 3.25

Production:

2,462 cases
(12 - 750ml bottles)