

# 2010 Adelsheim Bryan Creek Vineyard Pinot noir



## THE PLACE

Bryan Creek Vineyard is situated high on the southern slopes of the Chehalem Mountains AVA (American Viticultural Area), on basaltic-origin, clay-loam soils that store enough moisture to get the grapevines through our annual summer drought. The 700+ foot elevation approaches the upper limits of where we like to plant, but the direct southern exposure provides some compensation. The grapes ripen later than at most of our other sites, but this long "hang-time" can lead to incredible complexity and intensity of flavor. This wine comes from Blocks 3, 4, and 5, all planted to own-rooted clone UCD 5 (Pommard) in 1989 (86%), and Block 6, planted to 115 (14%).

## THE WINE

This complex wine exhibits layered aromas of wild raspberries, spice and pain grillé. On the palate, the wine shows firm acidity followed by hints of dark chocolate and a plush, velvety mouthfeel. It would pair wonderfully with grilled salmon, domestic and wild fowl, and other savory main dishes.

## AGING

The 2010 vintage has great structure and tannins, so the resulting wines can age from 2013 - 2025.



# ADELSHEIM

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## Wine Background:

In 1988 we approached our neighbors Joy and Jess Howell about leasing us 20 acres to plant grapes. Their 60-acre property is directly across the road from our original estate vineyard at Quarter Mile Lane. They agreed and planting began the next spring at what we named Bryan Creek Vineyard. By 1998, the oldest plantings began producing wine rich and complex enough to warrant a single vineyard bottling.

## Growing Season:

Average daily temperatures around 50 degrees for the first three months of 2010 led to an April 12th bud break, which is fairly normal for the Chehalem Mountains. Following bud break, average daily temps increased only slightly above 50 degrees for the three months leading to bloom. The conditions at bloom remained cool on average but daily highs reached above 70 at times and a satisfactory set was the result. Berry development progressed through to veraison on September 9th with temperatures well below average for our summers. Mid-September brought some ripening weather when highs began to extend into the mid 80's and 90's. Near perfect weather arrived in October, allowing for long hang times to develop the complexity and physiological maturity of the fruit. Our grapes for this wine were harvested on October 21.

## Winemaking:

Upon delivery to the winery, the grapes were carefully sorted on our sorting table, then gently de-stemmed into open-top, temperature-controlled fermenters. The fermenters were punched down once daily during cold soak and 2 - 3 times each day during primary fermentation. After pressing, the wine was transferred to small French oak barrels (34% new), where malolactic fermentation occurred over the winter. This wine was bottled on August 19, 2011.

## Vineyard

Appellation: Chehalem Mountains  
Elevation: 700+ feet  
Orientation: south  
Soils: basaltic-origin, clay-loam

## Wine

Alcohol: 13.4%  
pH: 3.57  
Production: 374 cases