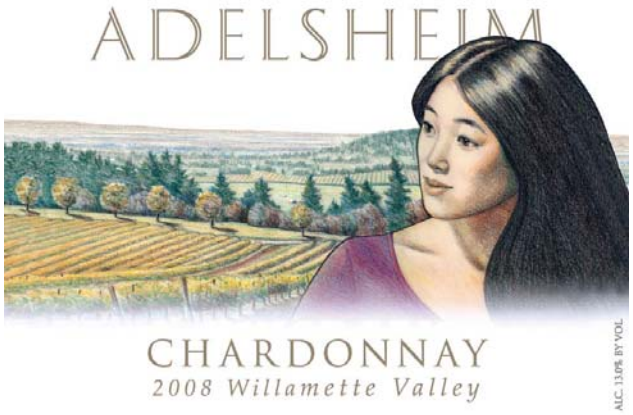


# Reviews

## Adelsheim 2008 Willamette Valley Chardonnay; $22

### Wine Enthusiast

**91** *A mix of vineyard sites contribute to this juicy Chardonnay, with a luscious core of apple, melon and lime. Mostly stainless steel fermented, but about 15% was placed in neutral barrels to add textural richness. No malolactic fermentation took place, keeping the acids fresh and juicy. –P.G. (February 2010 online)*

### Wine Press Northwest

**Excellent** *Many in Oregon sequester their Dijon clone Chardonnay in French oak and bottle under cork. Dave Paige does neither with these lots from Elton Vineyard (Eola-Amity Hills), Boulder Bluff and Bryan Creek (Chehalem Mountains), which provide notes of apricot, pear and citrus. Firm acidity and lemon zest in the finish lend this to suggestions of crab and lobster or cheese such as Gruyère, manchego or pecorino. (Spring 2010 issue)*

### Wine Spectator

**89** *Light and silky, with pretty pear, tobacco and spice flavors on a lithe frame, lingering quietly. Drink now through 2012. 1,133 cases made. - H.S. (April 30, 2010 issue)*