

2013 Adelsheim Chardonnay, Willamette Valley



THE PLACE

This wine is crafted of grapes from three vineyards in the Chehalem Mountains - Quarter Mile Lane (26%), Bryan Creek (20%) and Boulder Bluff (12%), one site on Ribbon Ridge - Redman (15%), one site in the Eola-Amity Hills - Crawford Beck (16%), and one site in Yamhill-Carlton - Marsh (15%).

THE WINE

This Chardonnay features intense fruit character and a luscious texture. It offers rich aromas and flavors of blanched almonds, vanilla and plantain. It pairs well with rich seafood and poultry dishes, and hard Alpine cheeses - comté, fontina, cave-aged gruyère.

Wine Background:

Oregon's pioneer winegrowers planted using selections of Chardonnay that had been chosen for California's climate. They were very late ripening - in Oregon, two or three weeks after Pinot noir. In 1974, David Adelsheim worked harvest in Burgundy and realized that the vines there produced fewer and smaller grape clusters and ripened in tandem with Pinot noir. He suspected that planting clones with these characteristics might be a boon for Oregon's wine industry. David followed through by helping create a system at Oregon State University that dealt with all the red tape and mandatory quarantines and allowed both Chardonnay and Pinot noir clones to be imported. These so-called "Dijon" clones were eventually released for planting in 1989.

Growing Season:

The 2013 growing season got off to an early start due to continuous warmer than average temperatures throughout the spring season. Bud break occurred at our warmest sites on April 3rd, which was about 2 1/2 weeks earlier than the warm 2012 growing season and about 1 1/2 weeks earlier than average bud break in the Willamette Valley. Flowering was first observed in the beginning of June, with the completion of bloom around June 20th. Moderate berry set led to average sized clusters, with some variation in size due to an extended bloom period of fluctuating temperatures. Berry ripening progressed quickly due to warm temperatures and ample sunshine. Veraison was underway by the middle of August and full color was observed by the first of September. Harvest got off to an early start, with the first fruit arriving at the winery on September 12th. A quick shift in weather patterns, including cooling temperatures, then occurred, allowing us to slow down picking and harvest each block at optimal ripeness. Fruit for this wine was harvested between September 12th to October 4th, 2013. The 2013 growing season was a dynamic vintage that resulted in wines displaying layers of flavor and texture combining the most desired aspects of both warm and cool vintages.



Winemaking:

Gentle, whole-cluster pressing was used to separate the juice from the skins as quickly and as cleanly as possible for this Chardonnay. Thirty-five percent of the juice was fermented in neutral barrels to augment textural richness and create a more balanced and complex wine. The remainder (65%) was fermented in stainless steel tanks to retain fruit purity, flavor and aroma. In order to preserve freshness and acidity, this wine did not undergo malolactic fermentation.



ADELSHEIM

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Vineyard

Appellation: Willamette Valley
Composition: 100% Chardonnay
Production: 1,660 cases

Wine

Alcohol: 13.5%
pH: 3.16