



THE PLACE

This wine is crafted of grapes from five vineyards in the Chebalem Mountains - Bryan Creek (51%), Redman (17%), Boulder Bluff (14%), Quarter Mile Lane (12%), and Nicholas (5%), and one vineyard in the Eola-Amity Hills Crawford Beck (25%).

THE WINE

This 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.



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2014 Adelsheim Chardonnay, Willamette Valley

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:

Early April temperatures were warmer than average, which resulted in rapid shoot growth and prompted bud break to begin on April 9, which is roughly one week earlier than typical for the Northern Willamette Valley. Drier and warmer weather continued throughout the early portion of the growing season, pushing bloom to occur around June 10, which is approximately three weeks earlier than average. Bloom started with ideal conditions consisting of warm, dry weather resulting in a compressed bloom time for lower elevations. Higher elevation sites experienced a slightly drawn out bloom, as the weather turned, and cloud cover increased producing light showers. Regardless of bloom conditions, fruit set was ample, allowing for selection of the best clusters to reach maturity. With the exception of a rain event late in June, the growing season was virtually void of rainfall until late September. Veraison first appeared on July 30 and by August 25 berries were in full color. Berry ripening was accelerated as a result of higher than normal day- and night-time temperatures. This resulted in unprecedented growing degree-day accumulation for the area. Harvest got off to an early start, with the first grapes arriving at the winery on September 9. With temperatures two-to-four degrees higher than the September average, harvest maintained a fast pace until the final grapes were picked on September 28.

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-nine percent of the juice was fermented in neutral barrels to augment textural richness and create a more balanced and complex wine. The remainder (61%) was fermented in stainless steel tanks to retain fruit purity, flavor and aroma. In order to add complexity, 10% of this wine underwent malolactic fermentation.



Vineyard

Appellation: Willamette Valley
Composition: 100% Chardonnay
Production: 2,481 cases

Wine

Alcohol: 13.5%
pH: 3.20