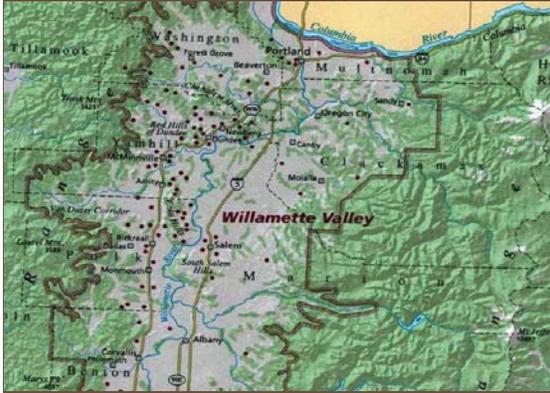


# 2009 Adelsheim Caitlin's Reserve Chardonnay



## THE PLACE

Grapes for this wine were predominately sourced from Stoller Vineyard (95%), which is located at the southern edge of the Dundee Hills AVA. One other site in the Eola-Amity Hills AVA also made a contribution, Crawford Beck Vineyard (5%).

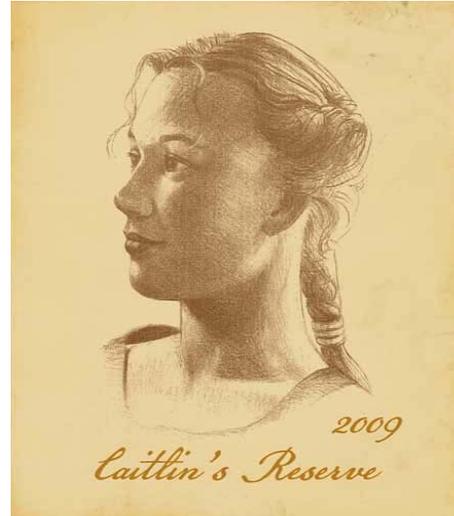
## THE WINE

The very complex aroma profile of this wine shows artful layers of hazelnuts, lemon blossom, fresh apples, honey and baking spices. Beautifully balanced on the palate by the vibrant acidity found in our Northern wine region, it features a long, polished finish and a rich, velvety mouthfeel. Pair it with poached salmon, lobster, smoked meats and cheeses.



# ADELSHEIM VINEYARD

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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 to allow both Chardonnay and Pinot noir clones to be imported. These so-called "Dijon" clones were eventually released for planting in 1989. As the vines matured, we've found that the resulting wines are much different than what Oregon could formerly produce, much more in the direction of white Burgundy.

The 2009 growing season began with three months of above average temperatures coupled with lower than average rainfall. Bud break occurred around April 20th, giving the 2009 season a one week head start compared to 2008. Rainfall increased throughout the pre-bloom period and temperatures remained higher, resulting in gorgeous bloom conditions and bountiful fruit set. Temperatures spiked into triple digits in July, but cooled to normal levels for August as we eased into veraison. Harvest began in mid-September for our lower elevation vineyards, which we had not seen since the 2006 vintage. Lack of rain around our picking schedule meant grapes could hang until they reached optimal ripeness. Our Chardonnay grapes were harvested on September 28.

The techniques used to produce this wine are, unsurprisingly, quite similar to those employed by the finest vintners in Burgundy. The grapes were hand picked and pressed as whole clusters with a gentle bladder press. The wine was 100% barrel fermented in small French oak barrels (20% new). Aging for ten months allowed the Chardonnay and oak flavors to meld and the tannins to elongate, thereby softening and rounding the wine. The wine was bottled on August 25, 2010.

## Vineyard

Appellation: Willamette Valley  
Production: 141 cases

## Wine

Alcohol: 13.9%  
pH: 3.30