

2010 Adelsheim Caitlin's Reserve Chardonnay



THE PLACE

Grapes for this wine were predominately sourced from Stoller Vineyard (63%), which is located at the southern edge of the Dundee Hills AVA. Three other vineyards made a contribution: Crawford Beck in the Eola-Amity Hills AVA (22%), Boulder Bluff in the Chehalem Mountains (12%) and Redman in the Ribbon Ridge AVA (3%).

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.



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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 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.

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. Chardonnay grapes for this wine were harvested on October 16th, 18th, 21st and 22nd. Berries were small and concentrated, while yields remained low.

Winemaking:

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 (16% 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, 2011.

Vineyard

Appellation: Willamette Valley
Production: 476 six bottle cases

Wine

Alcohol: 13.8%
pH: 3.27