



2014 Adelsheim Caitlin's Reserve Chardonnay

THE PLACE

Grapes for this wine were sourced from Stoller Vineyard (63%), which is located at the southern edge of the Dundee Hills, and Nicholas Vineyard (24%) and Boulder Bluff Vineyard (15%), both located in the Chebalem Mountains.

THE WINE

This vibrant, skillfully balanced wine shows aromas of star fruit on the nose, followed by hints of lemon curd and green fig on the palate. It will pair wonderfully with rich seafood and pasta dishes.



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:

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:

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 (25% new). This wine was bottled on August 13, 2015.



Vineyard

Wine

Appellation:	Willamette Valley	Alcohol: 13.5%
Production:	1,160 six-bottle cases, 750 ml 7 six-bottle cases, 1.5L	pH: 3.32