



2004 YAMHILL COUNTY DEGLACÉ

BACKGROUND The origins of this wine can be traced to the 2nd year of the International Pinot Noir Celebration in July 1988. Josef Becker was doling out tiny amounts of his 1976 Spätburgunder Trockenbeerenauslese, which Michael Adelsheim was lucky enough to taste. Since it had always bothered Michael that we didn't have a wine to serve at the end of our winery dinners, he dreamed we could produce our own version, by freezing the grapes after picking to produce a faux Ice Wine. Finally, in 2001, with an unexpected crop on some grafted Pinot noir vines, we made an experimental batch of such a wine. It was delicious. And so, we've continued.

GROWING SEASON What a crazy year! A stretch of warm weather in February jump-started the vines, so bud break occurred on March 29th, much earlier than usual. A combination of factors – a touch of frost, a tiny critter that caused “short shoot syndrome”, and bad weather at bloom – took care of crop thinning for the year with no human intervention necessary. June, July, and much of August were incredibly hot, so we were not totally displeased by our heaviest August rain storm in a couple decades. Sure crop size was lowered even more by some split berries caused by the storm, but it – and some lighter rain events that followed – slowed things down enough so that when a nice stretch of dry weather lingered starting from mid-September, the flavors were able to mature coolly and fully.

VINEYARDS All grapes for this wine were grown at our Ribbon Springs and Bryan Creek Vineyards. We chose the warmest sections of these sites to ensure the ripest possible grapes. The 5.58 tons of Pinot noir grapes destined for this wine averaged 27° Brix at harvest.

WINEMAKING After the grapes were picked, they were quickly trucked to a cold-storage facility and frozen. In late October they were brought back to the winery and allowed to partially thaw (so we could actually “press” them). The bag press was used to gently separate the juice from both the skins and the ice. This increased the sugar concentration in the pressed juice; At 37° Brix we had the potential for quite a sweet wine. Cultured yeast was used for an especially cold fermentation, which lasted six weeks, and then the temperature was dropped even lower to put an end to yeast activity. The wine was bottled in April, with a final residual sugar level of 17%.

THE WINE The grapes were pressed just hard enough to achieve a lovely salmon color, while keeping any harsh tannins from ending up in the juice. Retaining most of the grapes' natural acidity assured that the wine did not become too cloying. This wine has elegant stawberry, nectarine, and orange blossom aromas, and a licious mouthfeel. The 2004 Deglacé would be perfect with any semi-sweet fruit dessert, from fresh seasonal berries to fruit sorbets, poached pears or apple tarts.

THE LABEL The label is a simple drawing of the vineyard at our winery, showing the block from which we first produced our Deglacé in 2001. It is by Portland artist Bob Bredemeier. The name “Deglacé” deserves an explanation. Given the production method for the wine, we wanted a French word for defrost, but the correct word, “dégivrez”, didn't get a lot of salutes. “Glacer” means to freeze, so we figured something that was thawed should be called “Deglacé”, at least in our dictionary!

PRODUCTION We produced 277 cases of 12/375 ml bottles of the 2004 Deglacé Pinot noir.

