



# 2012 Adelsheim Déglacé

## Wine Background:

Dessert wines from red-skinned grapes - especially Pinot noir - are relatively rare in the world. We produced our first Déglacé, almost as an experiment, in 2001. Initially, the wine was created for use at the end of winery dinners. Neither of the two ways in which dessert wines are traditionally produced - using grapes that have been desiccated by *Botrytis cinerea* ("noble rot"), or pressing after the grapes had frozen on the vine - would work for us. A Pinot noir producer would never want *Botrytis* in its vineyards (it ruins red wines), and we can't remember a fall when a freeze came before the rains of winter. That year, winemaker Dave Paige selected one block of grapes to take to a freezer instead of the winery, and then followed the traditional approach to producing an ice wine. (Well, not entirely traditional. He didn't have to do any of the work in the middle of the night.) Our Déglacé dessert wine has a soft pink color produced from contact with the Pinot noir skins. The residual sugars are on the low end as compared to traditional ice wines, resulting in a consistently balanced wine.



## THE PLACE

Most of the grapes (63%) for this wine were grown at our Ribbon Springs Vineyard (Ribbon Ridge AVA), where we chose several blocks that have given us in past vintages the intense strawberry flavors important for this wine. The remainder (37%) was grown at our Anna-Louise Vineyard (Eola-Amity Hills). When picked, the grapes averaged 24.5° Brix.

## THE WINE

Even with this sweet wine, we stay true to our winery philosophy that a wine's highest use is in pairing with meals. That means retaining enough of the grapes' natural acidity to ensure that the wine never becomes too cloying. Our Déglacé has amazing strawberry shortcake, citrus blossom, and nectarine aromas that meld with the viscous yet firm texture on the palate. It should prove to be a perfect match with red berry tarts, pumpkin cheesecake, and a wide range of other desserts.

## Growing Season:

The 2012 growing season got off to a slightly slower than average start, with bud break occurring on April 23rd, about a week later than normal for the Willamette Valley. Weather during bloom (the third week of June) was close to ideal, with minimal rainfall towards the end of flowering. Reduced berry set led to smaller clusters and lower yields than the prior vintage. A warmer and drier than average growing season resulted in extremely low disease pressure and provided ample sunshine for the grapes to develop beautifully complex flavor profiles. Veraison occurred around the end of August and the Willamette Valley experienced excellent ripening conditions until harvest. Picking for this wine took place between October 8 - 12. The remarkable growing season of 2012 resulted in clean fruit with intense colors and concentrated flavors.

## Winemaking:

We used post-harvest freezing of grapes (66%) and juice (34%) to create this unusual sweet dessert wine. After the grapes were picked, most were quickly trucked to a cold-storage facility and frozen. During a one-week period in January, they were brought back to the winery in small batches and allowed to partially thaw so they could be pressed. The pressed grapes averaged 44.0° Brix. The juice component was obtained from a saignée process (bleeding off a portion of red wine after only a short period of contact with the grape skins). The saignée juice was frozen in tank to remove water and concentrate the sugars, flavors and other components that remain. Yeast that would allow an especially cold fermentation (which retains the maximum possible fruit esters) was added to the juice to start the 1.5 week fermentation. When the wine was bottled on April 26, 2013, it carried a residual sugar level of 22.9% by weight.



# ADELSHEIM

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## Vineyard

Appellation: Willamette Valley  
Production: 1,082 cases (375 ml)

## Wine

Alcohol: 11.5%  
pH: 3.33