

2009 Adelsheim Vintage 32 Pinot noir



THE PLACE

Bryan Creek is a 19-acre Adelsheim estate vineyard on volcanic-origin soils in the Chehalem Mountains. Owned by our neighbors Jess and Joy Howell, the vineyard is named after a creek that begins on their property.

Calkins Lane Vineyard is a 40-acre Adelsheim estate vineyard which adjoins our winery at the foot of the Chehalem Mountains. This vineyard, on sedimentary soils, is our lowest elevation, warmest, and earliest site; the resultant wines are rich in black fruit flavors and bold in texture.

Bill Sweat and Donna Morris bought the 20-acre Winderlea Vineyard in 2006 and renamed it after their home in Vermont. Even as they have established their own brand from this iconic vineyard, we continue to benefit from one acre of clone 667 Pinot noir that we helped plant in the 1990's.

THE WINE

This special wine combines dark fruit, loam, roasted hazelnuts and pain grillé to form a unique, elegant and seamless blend.

AGING

Under optimum cellar conditions, this wine will certainly improve through 2019, perhaps through 2029.



ADELSHEIM

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Wine Background:

This rare wine celebrates the 32nd harvest at Adelsheim Vineyard. It is made from the four most exceptional barrels in our caves and represents the pinnacle of Willamette Valley viticulture and winemaking in 2009.

Grapes for this wine were sourced from our Bryan Creek Vineyard (55%) and Calkins Lane Vineyard (37%) in the Chehalem Mountains and the Winderlea Vineyard (8%) in the Dundee Hills.

Growing Season:

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 grapes for this wine were harvested on 9/16, 9/23 and 10/7.

Winemaking:

Production of this Vintage 32 Pinot noir followed Adelsheim Vineyard's traditional winemaking approach: gentle destemming, cold soak for greater flavor and color extraction, and fermentation in temperature-controlled, open-top fermenters. The wine underwent secondary, malolactic fermentation in small, medium-toast French oak barrels (40% new) and was aged for 11 months.

The wine was bottled on August 25, 2010.



Wine

Alcohol: 14.0%
pH: 3.52
Production: 114 cases
Composition: 100% Pinot noir, clones Pommard and 667
