



## 2006 ELIZABETH'S RESERVE PINOT NOIR

**BACKGROUND** We first used the name “Elizabeth’s Reserve” in 1986 to designate the blend of our best barrels of Pinot noir. For a dozen intervening vintages, it designated a single vineyard wine, but since 2000, “Elizabeth’s Reserve” has again been a “best of winery” reserve – the best barrels from our best lots. We were able to return to this approach because of the coming of age of our estate vineyards. We now have over 170 acres in vines, so much of our Pinot noir fruit comes from our nine estate vineyards located on south-facing slopes of the Chehalem Mountains. With many wonderful lots, representing different soil types, clones, site climates, fermenter sizes, and barrel characteristics, our winemaker Dave Paige must pull together those lots that best create a reserve-level wine, one that truly reflects the vintage and character of our corner of the north Willamette Valley.

**GROWING SEASON** Although storms carrying a lot of rain swept through Oregon in mid-January, slowing up pruning work, by the time spring rolled around the 2006 growing season had caught up to what we assume to be “normal” timing in this day and age. Bud break occurred in the third week of March, and bloom about the second week of June. Perfect bloom weather resulted in too many clusters, each with too many berries. Thus, we spent significant time doing “green harvest” passes to pare back the crop to what our climate could actually ripen. Harvest was accomplished in near perfect weather, warm enough that everything ripened smoothly, yet not all at once, with cool mornings for picking, and very little rain. The first Pinot noir grapes were picked September 13 with all that variety in the winery door by the second week of October.

**VINEYARDS** The table below shows the seven vineyards and details about the grapes used in this wine.

Vineyard	Blend	Soil	AVA	Picking Date	Contribution
Bryan Creek	40%	estate	basaltic	Chehalem Mountains	Oct 2 & 11 Wild red fruit, minerality
Ribbon Springs	30%	estate	sedimentary	Ribbon Ridge	Sep 29 & Oct 5 Red fruit, finesse
Calkins Lane	17%	estate	sedimentary	Chehalem Mountains	Sep 23, 25, 27 Black fruit, power
Quarter Mile	5%	estate	basaltic	Chehalem Mountains	Oct 2 & 10 Red cherries & spice
Yamhill Valley	5%	non-estate	sedimentary	McMinnville	Oct 11 Black fruit, complexity
Boulder Ridge	2%	estate	basaltic	Chehalem Mountains	Sep 25 Dark red fruit, sweetness
Goldschmidt	1%	non-estate	basaltic	Dundee Hills	Sep 27 Red plums, ripeness

**WINEMAKING** The production methodology of this Elizabeth’s Reserve included gentle destemming, a four to six day cold soak for greater flavor and color extraction, and commercial yeast fermentation in temperature-controlled, open-top fermenters that were punched down two to three times per day. The wines underwent a secondary, malolactic fermentation in small, medium-toast French oak barrels (31% new) and were aged in barrel for 10½ months. The wine was blended, and then bottled on August 22 and 23, 2007.

**THE WINE** This 2006 Elizabeth’s Reserve offers aromas of bright red raspberries and ripe currants with hints of black cherry. Longer contemplation reveals nuances of the smoky cedar essence of lapsang souchong tea and dried rose petal. On the palate, the flavors mimic the aromas, leading again with raspberry. The wine texture is exceptionally balanced with good upfront acidity, and a silky mouthfeel with soft tannins that linger to a strawberry cream finish. Enjoy this wine when young, or allow it to age gracefully for five or up to ten years with proper storage conditions. It will pair beautifully with the Pinot noir classics – lamb, duck, grilled salmon, and aged cheeses.

**THE LABEL** Drawn by Ginny Adelsheim, the label features the Adelsheims’ only child, Elizabeth. It was the first in a series of daughters’ portraits used on our upper-tier wines. Elizabeth has been a part of Adelsheim Vineyard since her birth in 1981. She is currently living in Paris, working on a Ph.D. in Philosophy at l’École des Hautes Études en Sciences Sociales.

**PRODUCTION** We produced 3135 cases, each with six 750ml bottles, and 96 magnums (1.5 L).

