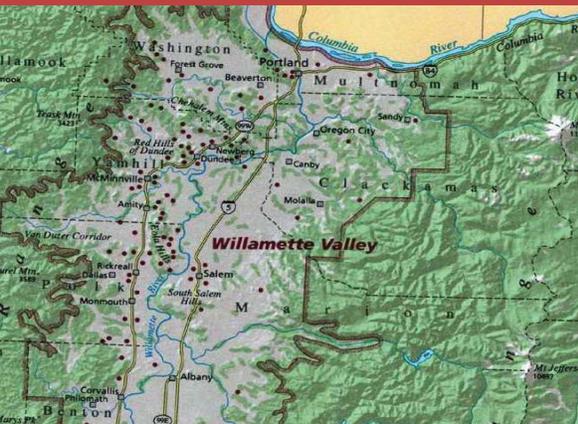


2010 Adelsheim Elizabeth's Reserve Pinot noir



THE VINTAGE

Average daily temperatures around 50 degrees for the first three months of 2010 led to an April 12th bud break, which is fairly normal for the Chehalem Mountains. Following bud break, average daily temps increased only slightly above 50 degrees for the three months leading to bloom. The conditions at bloom remained cool on average but daily highs reached above 70 at times and a satisfactory set was the result. Berry development progressed through to veraison on September 9th with temperatures well below average for our summers. Mid-September brought some ripening weather when highs began to extend into the mid 80's and 90's. Near perfect weather arrived in October, allowing for long hang times to develop the complexity and physiological maturity of the fruit.

WINEMAKING

After hand-harvesting, the grapes were gently destemmed into open top fermenters, followed by a four to six day cold soak for greater flavor and color extraction. The grapes were then inoculated with a commercial yeast and punched down two or three times per day during a 6 day fermentation. After pressing, the wine was transferred into traditional small French oak barrels (34% new) where it was aged for approximately 10 months. It was bottled on August 22, 2011.

The name "Elizabeth's Reserve" was first used in 1986 to designate the blend of our best barrels of Pinot noir. From 1987 until 1999 it designated a single vineyard wine, but in 2000 returned to a "best of winery" reserve - the best barrels from our best lots. Most of the fruit for this wine (65%) comes from five of our estate vineyards located on south-facing slopes of the Chehalem Mountains and Ribbon Ridge. With many wonderful lots representing different soil types, clones, site climates, fermenter sizes, and barrel characteristics, winemaker Dave Paige pulls together those that best create a reserve level wine, one that truly reflects the vintage and character of our corner of the Willamette Valley.

This wine is both elegant and intense, offering layered aromas of red raspberries, fresh Oregon strawberries, brown spice and cedar. Its aromas are reflected on a palate that speaks of purity and elegance, and is exceptionally balanced with silky tannins and a persistent finish. This wine will pair beautifully with the Pinot noir classics - lamb, duck, grilled salmon, and aged cheeses.



Vineyard		Blend	Soil	AVA	Picking Date
Ribbon Springs	estate	22%	sedimentary	Ribbon Ridge	10/20, 10/21
Calkins Lane	estate	16	sedimentary	Chehalem Mountains	10/6, 10/7
Boulder Bluff	estate	14	volcanic	Chehalem Mountains	10/6, 10/8
Redman Vineyard	non-estate	13	sedimentary	Ribbon Ridge	10/18, 10/23
Huntington Hills	non-estate	8	sedimentary	Willamette Valley	10/7
Bryan Creek	estate	8	volcanic	Chehalem Mountains	10/21
Quarter Mile	estate	5	volcanic	Chehalem Mountains	10/21
Lillie's Vineyard	non-estate	5	volcanic	Dundee Hills	10/20
Lia's Vineyard	non-estate	4	transitional	Chehalem Mountains	10/19
Zenith	non-estate	3	sedimentary	Eola-Amity Hills	10/13
Winderlea	non-estate	1	volcanic	Dundee Hills	10/14
Temperance Hill	non-estate	1	volcanic	Eola-Amity Hills	10/21

Vineyard

Appellation: Willamette Valley
 Production: 4157 six-bottle cases (750 ml)
 264 1.5L magnum bottles

Wine

Alcohol: 13.4%
 pH: 3.53

ADELSHEIM

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