

# 2011 Adelsheim Elizabeth's Reserve Pinot noir



## THE VINTAGE

A cool spring caused bud break to occur 22 days later than average on May 8th. However, perfect warm weather during bloom (which occurred on July 7th) allowed for an amazing fruit set. Large cluster sizes warranted heavy cluster thinning, leaving a low amount of clusters – at times below one cluster per shoot on average – to ripen. Berry ripening progressed throughout the cooler summer until veraison occurred on September 13th (20 days behind). The first part of September brought excellent warm and dry weather with highs in the 80's and 90's. October began with cool temperatures, highs in the 60's, and high rainfall. One week prior to harvest the weather took a turn for the better providing near perfect conditions for the rest of harvest. The cool season and long hang time allowed the grapes to develop slowly, increasing complexity and flavor profiles.

## 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 to 7 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 15, 2012.

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 (72%) 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	18%	sedimentary	Ribbon Ridge	11/1
Boulder Bluff	estate	17	volcanic	Chehalem Mountains	10/17, 10/20, 10/25
Bryan Creek	estate	16	volcanic	Chehalem Mountains	11/2
Calkins Lane	estate	16	sedimentary	Chehalem Mountains	10/19, 10/24
Zenith	non-estate	13	transitional	Eola-Amity Hills	11/1
Redman	non-estate	10	sedimentary	Ribbon Ridge	10/27
Quarter Mile Lane	estate	5	volcanic	Chehalem Mountains	11/2
Lia's	non-estate	3	transitional	Chehalem Mountains	10/26
Temperance Hill	non-estate	2	volcanic	Eola-Amity Hills	11/1



# ADELSHEIM

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## Vineyard

Appellation: Willamette Valley  
Production: 2,312 cases (750 ml)  
228 1.5L magnum bottles

## Wine

Alcohol: 13.0%  
pH: 3.52