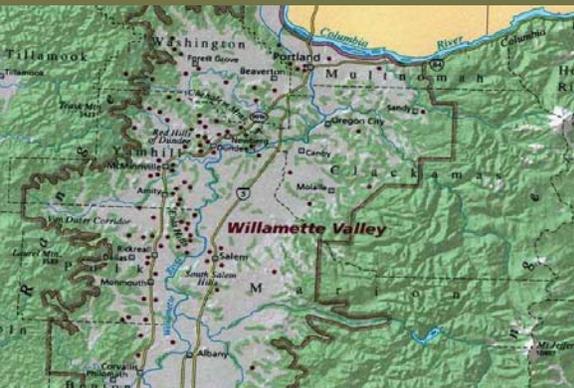


2010 Adelsheim Pinot blanc



THE PLACE

Though our first bottlings of this variety were produced from purchased grapes, we planted 3 ½ acres in the mid 90's in our Bryan Creek Vineyard, on clay-loam basaltic-origin soils in the Chehalem Mountains. Our Pinot Blanc is planted at the highest elevation available at Bryan Creek. At 800 feet, we are able to get the fruit to ripen with the sun exposure it receives on the southwest facing slope.

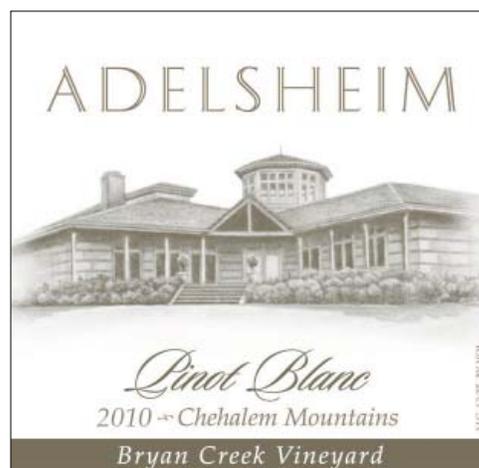
THE WINE

This 2010 Pinot blanc features Granny Smith apple, tangerine and meadowfoam honey aromas, accented by hints of fennel. There's a rich mouthfeel that is offset by the wine's general raciness. It pairs superbly with a wide range of foods - from shellfish to quiche to spicy Asian food.



ADELSHEIM

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Wine Background:

Esteemed in Friuli and Alto Adige, tolerated in Alsace, and abused in California, Pinot blanc has found an important home in Oregon. The same climate and soils that have made this state famous for Pinot noir and Pinot gris also work for their sibling Pinot blanc, giving us wines that are racy, yet bold in character. By the 1970's in California, producers found that they had no true Pinot blanc in the state, so David Adelsheim led a program to import two clones directly from Alsace to Oregon. Thus, we were in on the ground floor with this variety - 1989 was our first vintage.

Growing Season:

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. Pinot blanc grapes for this wine were harvested on October 21st.

Winemaking:

Following a light whole-cluster pressing in our computer-controlled membrane press to separate the juice from the skins as quickly and as cleanly as possible, the juice was allowed to settle for 4 days to allow for clarification prior to fermentation. Then 9% of the wine underwent a slow, cool fermentation in neutral barrels (91% in stainless steel tanks) to preserve its bright focused fruit. In order to preserve its inherently refreshing and crisp qualities, this wine did not go through malolactic fermentation. It was bottled on April 15, 2011.

Vineyard

Appellation: Chehalem Mountains
Production: 569 cases

Wine

Alcohol: 13.2%
pH: 3.17