



# 2011 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 2011 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.

## 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:

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 Sept 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. Grapes for this Pinot blanc were harvested on October 27 and November 11.

## 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 5 days to allow for clarification prior to fermentation. Then 15% of the wine underwent a slow, cool fermentation in neutral barrels (85% 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.



# ADELSHEIM

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## Vineyard

Appellation: Chehalem Mountains  
Production: 1,395 six-bottle cases

## Wine

Alcohol: 13.0%  
pH: 3.28