



# 2013 Adelsheim Pinot blanc

## 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.



## THE PLACE

*Though our first bottlings of this variety were produced from purchased grapes, we planted 5 1/2 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 2013 Pinot blanc features stone fruit, tropical and floral aromatics, augmented by a ripe and texturally rich palate. It pairs superbly with a wide range of foods - from shellfish to quiche to spicy Asian food.*

## Growing Season:

The 2013 growing season got off to an early start due to continuous warmer than average temperatures throughout the spring season. Bud break occurred at our warmest sites on April 3rd, which was about 2 1/2 weeks earlier than the warm 2012 growing season and about 1 1/2 weeks earlier than average bud break in the Willamette Valley. Flowering was first observed in the beginning of June, with the completion of bloom around June 20th. Moderate berry set led to average sized clusters, with some variation in size due to an extended bloom period of fluctuating temperatures. Berry ripening progressed quickly due to warm temperatures and ample sunshine. Veraison was underway by the middle of August and full color was observed by the first of September. Harvest got off to an early start, with the first fruit arriving at the winery on September 12th. A quick shift in weather patterns, including cooling temperatures, then occurred, allowing us to slow down picking and harvest each block at optimal ripeness. Fruit for this wine was harvested on October 14, 2013. The 2013 growing season was a dynamic vintage that resulted in wines displaying layers of flavor and texture combining the most desired aspects of both warm and cool vintages.

## 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. This wine was bottled on March 21, 2014.



## Vineyard

Appellation: Chehalem Mountains  
Production: 880 six-bottle cases

## Wine

Alcohol: 13.5%  
pH: 3.15

# ADELSHEIM

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