



### THE PLACE

*Though our first bottlings of this variety were produced from purchased grapes, we planted 3 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 2014 Pinot blanc shows minerality and features stone fruit, tropical and floral aromatics, augmented by a firm, textured palate. It pairs superbly with a wide range of foods - from shellfish to quiche to spicy Asian food.*



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# 2014 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.

### Growing Season:

Early April temperatures were warmer than average, which resulted in rapid shoot growth and prompted bud break to begin on April 9, which is roughly one week earlier than typical for the Northern Willamette Valley. Drier and warmer weather continued throughout the early portion of the growing season, pushing bloom to occur around June 10, which is approximately three weeks earlier than average. Bloom started with ideal conditions consisting of warm, dry weather resulting in a compressed bloom time

for lower elevations. Higher elevation sites experienced a slightly drawn out bloom, as the weather turned, and cloud cover increased producing light showers. Regardless of bloom conditions, fruit set was ample, allowing for selection of the best clusters to reach maturity. With the exception of a rain event late in June, the growing season was virtually void of rainfall until late September. Veraison first appeared on July 30 and by August 25 berries were in full color. Berry ripening was accelerated as a result of higher than normal day- and night-time temperatures. This resulted in unprecedented growing degree-day accumulation for the area. Harvest got off to an early start, with the first grapes arriving at the winery on September 9. With temperatures two-to-four degrees higher than the September average, harvest maintained a fast pace until the final grapes were picked on September 28.

### 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 83% of the wine underwent a slow, cool fermentation in stainless steel tanks to preserve its bright, focused fruit, with the remaining 17% fermenting in neutral barrels to add complexity and richness. In order to preserve its inherently refreshing and crisp qualities, this wine did not go through malolactic fermentation. This wine was bottled on March 27, 2015.



### Vineyard

Appellation: Chehalem Mountains  
Production: 1,082 six-bottle cases

### Wine

Alcohol: 13.0%  
pH: 3.10