



## 2005 WILLAMETTE VALLEY PINOT GRIS

**BACKGROUND** The history of Pinot gris is long in Europe, from Alsace and Burgundy down to Northeastern Italy (Friuli and Alto Adige). However, in the New World, it was Oregon winegrowers who introduced the variety. In fact, Adelsheim Vineyard is the third-oldest producer of Pinot gris in the New World. Since 1984, our production of this wine has gone from just 400 cases per year in those days to 9,000 cases now.

**GROWING SEASON** Summer-like weather appeared in late January in the northern Willamette Valley, pushing activities in the vineyard over two months ahead of schedule, with bud break occurring quite early, on March 15th. Then, in late March, one of the driest winters on record turned in to one of the wettest springs. Cloudy, rainy and cool weather at bloom time, June 8-12, were the cause of reduced crop levels (approx. 75% of normal) for the vintage. These rains, however, saturated the soil and kept vines from any sign of water stress until late August. Cool temperatures throughout September and October and rains beginning at the very end of September, meant slow-ripening fruit and challenging decisions about when to pick. With good vineyard management to control the effects of the rain, we were able to avoid rot or mildew issues, allowing fruit to hang in wait of optimal fruit ripeness and flavor profiles. Cooler temperatures translated into structured acidity and ideal flavor development in the wines. Our first Pinot gris came in the door on September 29th and the last arrived on October 24th.

**VINEYARDS** This wine is blended from several vineyards in the northern part of Oregon's Willamette Valley. The final blend consisted of over three-quarters estate-grown fruit from vineyards located on the south side of the Chehalem Mountains. All of our picking and winemaking decisions were based on the qualities of the site, with most lots kept separate during the winemaking process. As a result, we were able to achieve a lively balance of the bright, intense fruit (from higher-elevation sites on clay-loam soils) and the fuller-bodied wines (from lower sites on sedimentary silt-loams).

**WINEMAKING** The focal point of our Pinot gris is its primary fruit characteristics, with minimal interference of winemaking. We harvest somewhat late and press gently in two stages (to avoid bitterness). A variety of cultured yeasts each add a different flavor profile to the finished blend and a slow, cool fermentation process retains the primary fruit esters of the wine. Textural enhancement is provided by partial malolactic fermentation in a few of the lots and by fermentation of a small portion of the wine in older neutral barrels. This wine was bottled in late April of 2006.

**THE WINE** Crisp, bright flavors have always been the hallmark of Adelsheim's Pinot gris. In this 2005 you'll find defined flavors of pear, white peach and apple and just a hint of spice. There is a gentle creaminess and mouth-filling texture on the palate. This wine has incredible versatility with food. Try it with mildly spicy foods (such as ceviche), light fish dishes, or your classic oven-roasted turkey.

**THE LABEL** The label of this wine features Ginny Adelsheim's portrait of her older sister, Susanna Kuo. A textile artist and researcher/writer with a focus on East Asian textiles, Susanna has a special interest in Japanese stencil resist dyeing. One of her pieces hangs in the south stairwell of Portland's Keller Auditorium.

**PRODUCTION** 9,000 cases of this 2005 Willamette Valley Pinot gris were produced.

