

# 2013 Adelsheim Pinot gris, Willamette Valley



## THE PLACE

*In the 2013 vintage, the grapes used for our Pinot gris came from 10 different vineyards. Six of these are estate vineyards comprising 41% of the final blend. One of the estate vineyards is Quarter Mile Lane Vineyard, which includes one of the very oldest plantings of this variety in the New World.*

## THE WINE

*Crisp, bright flavors have always been the hallmark of Adelsheim Pinot gris. In this 2013, you'll find hints of papaya, apples and pears. It pulls off the difficult feat of providing a gentle creaminess that lends a rich, mouthfilling texture and long finish, yet still impressing as a wine that's crisp and clean. Try it with mildly spicy foods (such as ceviche), not so mildly spicy Thai cuisine, rich fish entrees, and even classic oven-roasted fowl.*



# ADELSHEIM

16800 NE Calkins Lane, Newberg, OR 97132  
Tel: (503) 538-3652 [www.adelsheim.com](http://www.adelsheim.com)

## Wine Background:

Pinot gris originated in Burgundy, like the other members of the Pinot family, and has had a long history all over Europe. In recent times, versions from Alsace and northern Italy have been the best known. Oregon winegrowers introduced Pinot gris to New World viticulture and in 46 years the variety has become the principal white wine of Oregon. Adelsheim Vineyard was one of the very first producers of this variety outside of Europe. With this wine, our 30th vintage, our experience shows – we've long been acknowledged as producing a reference standard for the "Oregon style".

## 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 between September 27 - October 13, 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:

The grape picking decision is based on flavor and phenolic development, supplemented with lab results. We gently press the whole clusters to limit the extraction of skin and seed tannin into the juice. We then choose a variety of cultured yeasts to bring forth different aspects in the range of flavor possibilities. A slow, cool fermentation helps retain the primary fruit esters. For enhanced textural richness, about 17% was fermented - but not aged - in older, neutral French oak barrels. The wine did not go through malolactic fermentation. This Pinot gris was bottled between March 17 - 28, 2014.



## Vineyard

Appellation: Willamette Valley  
Composition: 100% Pinot gris  
Production: 14,738 cases (750 ml)  
1,100 cases (375 ml)

## Wine

Alcohol: 13.5%  
pH: 3.22