



## THE PLACE

*In the 2014 vintage, the grapes used for our Pinot gris came from nine different vineyards. Seven of these are estate vineyards comprising 78% 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 2014, you'll find aromas of white peach, minerality, and pear blossom. 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.*



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# 2014 Adelsheim Pinot gris, Willamette Valley

## 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:

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:

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 18% 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 16 - 26, 2015.



## Vineyard

Appellation: Willamette Valley  
Composition: 100% Pinot gris  
Production: 13,811 cases (750 ml)  
1,200 cases (375 ml)

## Wine

Alcohol: 13.5%  
pH: 3.18