

2011 Adelsheim Pinot noir, Willamette Valley



THE PLACE

Seventy-six percent of the grapes used in this wine were sourced from our 8 estate vineyards: 60% from the Chehalem Mountains and Ribbon Ridge American Viticultural Areas (AVAs), 6% from the Yamhill Carlton AVA and 7% from the Eola-Amity Hills AVA. The remaining 27% is derived from fourteen other non-estate vineyards throughout the Willamette Valley.

THE WINE

With its broad array of origins and clones, this wine displays red aromas (candied cherry, pomegranate and raspberry) on the nose and the palate. In addition, one finds a light touch of brown spices (nutmeg, cinnamon, all-spice). True to our house style, it is elegantly textured with seamlessly integrated, silky, polished tannins. Pair it with salmon or ahi, veal or pork, poultry (think duck) or beef, or hearty vegetarian entrees.

Wine background:

The first vintage of this Pinot noir was in 1979. Our objective in producing this wine has always been a classic, intense and elegant wine that pairs well with the foods we like to eat. By blending the diverse flavors and textures of multiple vineyards, clones and elevations, we produce a richly supple and focused wine that typifies what Pinot noir can achieve each vintage in the northern Willamette Valley. With this wine, our 33rd vintage, our experience shows - we've long been acknowledged as producing a reference standard for the "Oregon style."

Growing season:

A cool spring caused bud break to occur 22 days later than average on May 8th. However, perfect warm weather during bloom (which occurred on July 7th) allowed for an amazing fruit set. Large cluster sizes warranted heavy cluster thinning, leaving a low amount of clusters - at times below one cluster per shoot on average - to ripen. Berry ripening progressed throughout the cooler summer until veraison occurred on September 13th (20 days behind). The first part of September brought excellent warm and dry weather with highs in the 80's and 90's. October began with cool temperatures, highs in the 60's, and high rainfall. One week prior to harvest the weather took a turn for the better providing near perfect conditions for the rest of harvest. The cool season and long hang time allowed the grapes to develop slowly, increasing complexity and flavor profiles. Grapes for this Pinot noir were harvested between October 13 and November 2.

Winemaking:

After hand-harvesting, the grapes were gently de-stemmed into open-top fermenters, followed by a four to six day cold soak for greater flavor and color extraction. The grapes were then inoculated with a commercial yeast and punched down two or three times per day during their 7 day fermentation. After pressing, the wine was transferred into traditional small French oak barrels (20% new) where it was aged for approximately 10 months. The wine was bottled from August 2 to 14.



ADELSHEIM

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

Vineyard

Appellation: Willamette Valley
Composition: 100% Pinot noir
Production: 16,566 cases 750 ml
1,150 cases 375 ml
11 cases 1.5L

Wine

Alcohol: 13.0%
pH: 3.56