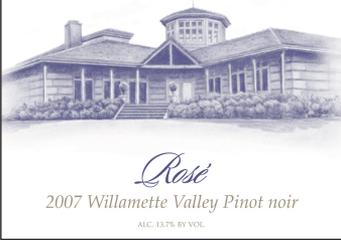


ADELSHEIM

ROSÉ PINOT NOIR Willamette Valley 2007



“This 2007 Rosé is on the rich (i.e. “red wine”) side of the pink wine continuum, with lovely pie cherry, strawberry and rhubarb fruits at the fore, while still finishing clean and crisp. Though perfect as a summer “cocktail”, it is serious enough to pair wonderfully with all manner of that season’s meals, from bouillabaisse and grilled shrimp, to goat cheese, ham and poultry entrees.”

Dave Paige, Winemaker

WINE BACKGROUND

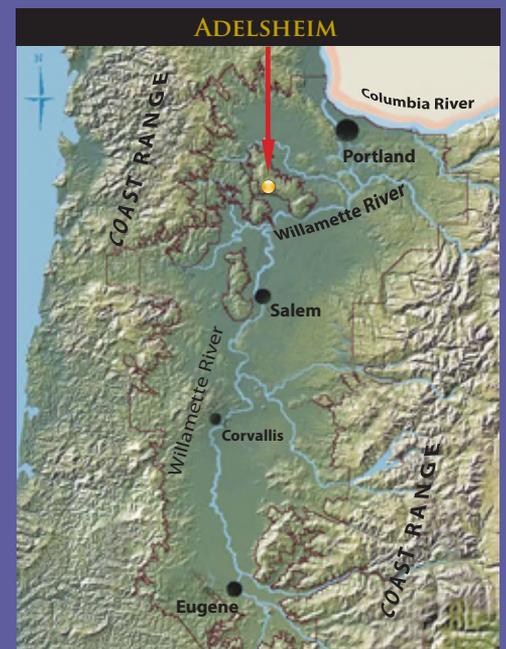
- Our co-owners Lynn and Jack Locker broached the subject of producing a dry rosé from Pinot noir back in the spring of 2005, and we jumped at the chance to showcase our wine sensibility in a new tint.
- We welcomed the intellectual challenge of creating a wine that was neither white (crisp, clean and refreshing) nor red (round, full and savory) - we wanted a wine that had elements of both but was its own wine, and was recognizably “Oregon”.

GROWING SEASON

- Bud break occurred in the north Willamette Valley during the third week of March, and bloom during the second week of June.
- Harvest began in mid-September with two weeks of perfect weather and ideal picking conditions. This was followed by rainfall, which created challenges that we met with skilled preparation and experience in the vineyard and winery. Special care was taken in both picking and sorting to insure the very best fruit.
- The first Pinot noir grapes were picked the third week in September, and everything was in the door at the winery by the second week of October.

WINEMAKING

- Several different vineyards provided the fruit for the cuvée that makes up this wine.
- The juice was obtained through a mix of *saignée*, which is a portion of juice bleed off from a fermenter of Pinot noir immediately after being filled with destemmed grapes; in this case, the juice receives very little skin contact, yielding very light-colored juice, and, with other batches, removing juice as much as 24 hours later to gain richer flavors and more color.
- We ferment our rosé with a variety of cultured yeasts to bring forth a range of flavor possibilities.
- A slow, cool fermentation helps retain the primary fruit esters. For enhanced textural richness, about 5% of the wine is fermented in older, neutral French oak barrels.
- The wine was bottled on March 21, 2008.



Technical Information

Alc: 13.7% by vol
TA: 6.5 g/L
pH: 3.42
RS: 0.2%
Production: 1003 cases (750 ml)

