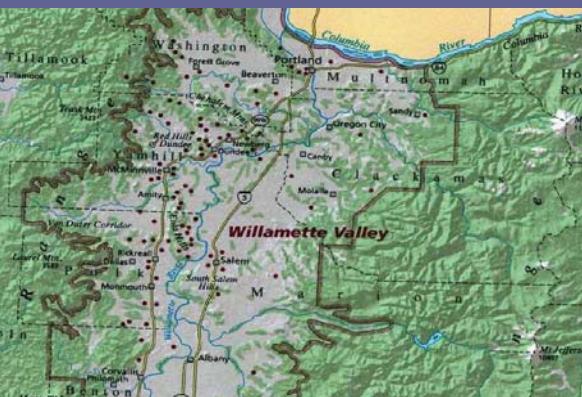


2010 Adelsheim Rosé

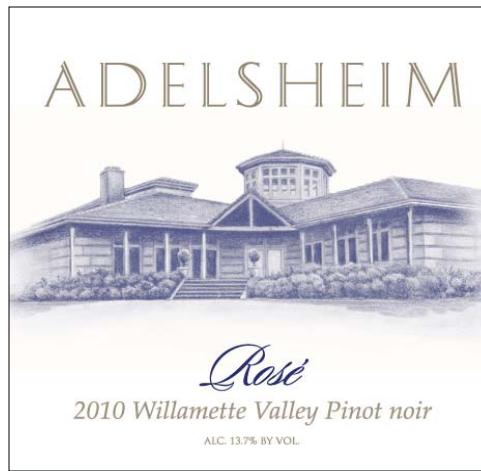


THE PLACE

The fruit for this wine came from three estate vineyards in the Chehalem Mountains AVA of the northern Willamette Valley.

THE WINE

This delicious wine offers aromas of fresh strawberries, raspberries, peach, watermelon and a touch of baking spices. The aromas follow through on a rich, well textured palate that offers great intensity and persistence to the finish. Though a perfect summer beverage on its own, this Rosé will pair with all manner of that season's meals, from bouillabaisse and grilled shrimp, to goat cheese, ham and poultry entrees.



Wine Background:

Our co-owners Lynn and Jack Loacker broached the subject of producing a dry rosé from Pinot noir back in the spring of 2005. 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:

Average daily temperatures around 50 degrees for the first three months of 2010 led to an April 12th bud break, which is fairly normal for the Chehalem Mountains. Following bud break, average daily temps increased only slightly above 50 degrees for the three months leading to bloom. The conditions at bloom remained cool on average but daily highs reached above 70 at times and a satisfactory set was the result. Berry development progressed through to veraison on September 9th with temperatures well below average for our summers. Mid-September brought some ripening weather when highs began to extend into the mid 80's and 90's. Near perfect weather arrived in October, allowing for long hang times to develop the complexity and physiological maturity of the fruit. Pinot noir grapes for this wine were harvested between October 7th - 22nd. Berries were small and concentrated, while yields remained low.

Winemaking:

A saignée was used to make this Rosé, in which a portion of juice was bled off from a Pinot noir fermenter 6 to 12 hours after being filled with grapes. A slow, cool fermentation in our temperature-controlled stainless steel tanks helps to retain the primary fruit esters. For enhanced textural richness, 12% of the wine was fermented in older, neutral French oak barrels.

The wine was bottled on March 1, 2011.

ADELSHEIM

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Vineyard

Appellation: Willamette Valley
Composition: 100% Pinot noir
Production: 374 cases

Wine

Alcohol: 13.7%
RS: 0.2%
pH: 3.18