

2009 Adelsheim Syrah



THE PLACE

Calkins Lane is a 40-acre Adelsheim estate vineyard which adjoins our winery and tasting room at the foot of the Chehalem Mountains. It sits just inside the boundary of the Chehalem Mountains American Viticultural Area. The road after which this single vineyard wine is named honors a family that settled in the area in the 1890's and lived here into the 1960's.

This vineyard, on sedimentary soils, is our lowest elevation, warmest and earliest site.

THE WINE

This Northern Rhône-style wine opens to reveal aromas of blackberry, blueberry and red currant, along with the subtle hint of black pepper, and roasted meat. In the mouth, you'll find a wonderful berry sweetness, and rich, luscious tannins. Pair this wine, rich in flavor and texture, with a pepper-crusted filet mignon.

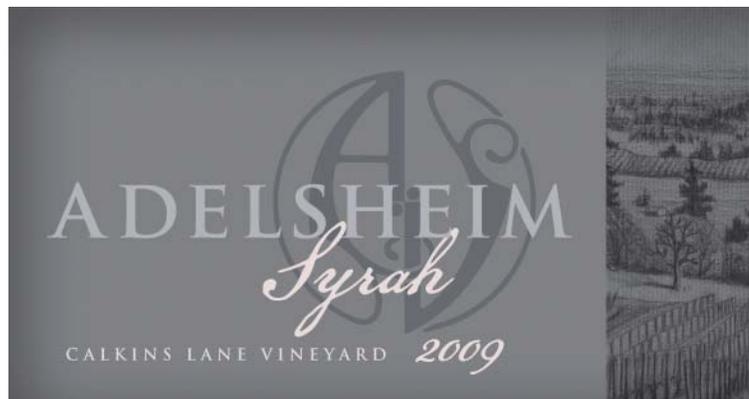
AGING

The 2009 vintage has great structure and tannins, so the resulting wines can age from 2012 - 2024.



ADELSHEIM

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Syrah is one of the principal varieties grown up and down France's Rhone Valley. However, it is in the northern part of that valley where the variety really comes into its own as a pure varietal wine from such vineyards as Côte Rôtie and Hermitage. These great Syrah vineyards lie just north of the 45th parallel, like the vineyards in the north Willamette Valley. While we don't put too much stock, from a wine standpoint, in being on the same latitude, it did lead us to wonder how Syrah from our vineyards would taste. In 2003, we planted half an acre of one of the earliest-ripening clones of Syrah from France on our warmest site, the vineyard next to our winery at Calkins Lane.

The 2009 growing season began with three months of above average temperatures coupled with lower than average rainfall. Bud break occurred around April 20th, giving the 2009 season a one week head start compared to 2008. Rainfall increased throughout the pre-bloom period and temperatures remained higher, resulting in gorgeous bloom conditions and bountiful fruit set. Temperatures spiked into triple digits in July, but cooled to normal levels for August as we eased into veraison. Harvest began in mid-September for our lower elevation vineyards, which we had not seen since the 2006 vintage. Lack of rain around our picking schedule meant grapes could hang until they reached optimal ripeness. Our grapes for this wine were harvested on October 10th and 12th.

Gentle destemming was followed by a four to six day cold soak for flavor and color extraction, and commercial yeast fermentation in an open-top fermenter that was punched down two to three times per day. After pressing, the wine was transferred into traditional small French oak barrels (27% new), where it was aged for approximately 10 months. The wine was bottled on August 24, 2010.

Vineyard

Appellation: Chehalem Mountains
Elevation: 250-320 feet above sea level
Soils: Marine sediment

Wine

Alcohol: 13.6%
pH: 3.49
Production: 160 cases