



### 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.*



# ADELSHEIM

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# 2010 Adelsheim Syrah

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.

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. Our Syrah grapes for this wine were harvested on November 4.

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 (30% new), where it was aged for approximately 15 months. The wine was bottled on March 6, 2012.



### Vineyard

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

### Wine

Alcohol: 12.9%  
pH: 3.45  
Production: 251 cases