

2006 Adelsheim Vintage 29 Pinot noir



THE PLACE

Bryan Creek is a 19-acre Adelsheim estate vineyard on volcanic-origin soils in the Chehalem Mountains. Owned by our neighbors Jess and Joy Howell, the vineyard is named for a creek that begins on their property.

Bill Sweat and Donna Morris bought the 20-acre Winderlea Vineyard in 2006 and renamed it after their home in Vermont. Even as they have established their own brand from this iconic vineyard, we continue to benefit from one acre of clone 667 Pinot noir that we helped plant in the 1990's.

THE WINE

This special wine combines blueberry, pomegranate and spicy cedar aromas, complemented by chocolate, cola, and vanilla bean flavors on an intense and silky palate.

AGING

The 2006 vintage has great structure and tannins, so the resulting wines can age from 2009 - 2021.



This rare wine celebrates the 29th harvest at Adelsheim Vineyard. It is made from the three most exceptional barrels in our caves and represents the pinnacle of Willamette Valley viticulture and winemaking in 2006.

Grapes for this wine were sourced from our Bryan Creek Vineyard in the Chehalem Mountains (82%) and the Winderlea Vineyard in the Dundee Hills (18%).

Although storms carrying a lot of rain swept through Oregon in mid-January 2006, slowing up pruning work, by the time spring rolled around the growing season had caught up to what we assume to be "normal" timing in this day and age. Bud break occurred in the third week of March, and bloom about the second week of June. Perfect bloom weather resulted in too many clusters, each with too many berries. Thus, we spent significant time doing "green harvest" passes to pare back the crop to what our climate could actually ripen. Harvest was accomplished in near perfect weather, warm enough that everything ripened smoothly, yet not all at once, with cool mornings for picking, and very little rain. The grapes for this wine were harvested on September 27 and October 11.

Production of this Vintage 29 Pinot noir followed Adelsheim Vineyard's traditional winemaking approach: gentle destemming, cold soak for greater flavor and color extraction, and fermentation in temperature-controlled, open-top fermenters. The wine underwent secondary, malolactic fermentation in small, medium-toast French oak barrels (36% new) and was aged for 11 months.

The wine was bottled on August 24, 2007.

Wine

Alcohol: 14.5%

pH: 3.59

Production: 81 cases

Composition: 100% Pinot noir, clones 667 and Pommard

ADELSHEIM

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