

# 2008 Adelsheim Vintage 31 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.

Calkins Lane Vineyard is a 40-acre Adelsheim estate vineyard which adjoins our winery at the foot of the Chehalem Mountains. This vineyard, on sedimentary soils, is our lowest elevation, warmest, and earliest site; the resultant wines are rich in black fruit flavors and bold in texture.

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 density, complexity and muscular structure with black fruits, roasted nut and spice nuances. Our aim was to ensure we combined the best attributes of all three vineyards to form a unique, elegant and seamless blend.

## AGING

Under optimum cellar conditions, this wine will certainly improve through 2018, perhaps through 2028.



# ADELSHEIM

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This rare wine celebrates the 31st harvest at Adelsheim Vineyard. It is made from the four most exceptional barrels in our caves and represents the pinnacle of Willamette Valley viticulture and winemaking in 2008.

Grapes for this wine were sourced from our Bryan Creek Vineyard (60%) and Calkins Lane Vineyard (35%) in the Chehalem Mountains and the Winderlea Vineyard in the Dundee Hills (5%).

The 2008 growing season began slowly with a cooler than normal spring for the months of March and April. Buds began to open around April 26th, giving the growing season a bit of a delayed start. Temperatures picked up considerably in May and the vines accelerated shoot growth, but bloom was still slightly later than normal. The favorable conditions surrounding bloom near the end of June continued well into August. Veraison became apparent in mid-August, followed by gorgeous ripening conditions in September. Hand-picking began the last week of September and continued into mid-October, allowing the fruit to fully ripen and bask in what could be called a textbook Indian summer for Oregon. The grapes for this wine were harvested on September 29, October 1 and 16.

Production of this Vintage 31 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 (33% new) and was aged for 11 months.

The wine was bottled on August 14, 2009.

## Wine

Alcohol: 13.7%

pH: 3.50

Production: 112 cases

Composition: 100% Pinot noir, clones Pommard, 115, 667 and 777