ADELSHEIM

2013 Bryan Creek Pinot noir

93 points | Wine Enthusiast, April 2016
92 points | Wine Advocate, April 2016

VINEYARD

~ Situated high (600-800 ft.) on the southern slope of the Chehalem Mountains AVA, resulting in a slower ripening process, longer hang time, and more flavor development
~ Deep, rich, basaltic-origin, clay-loam soils that store enough moisture to support the grapevines through summer drought
~ Plants grow through organic topsoil into the bedrock below, creating a stuggle for the vines with resulting nuanced flavors
~ Interaction of old roots and clay creates a complex minerality, dark black fruit flavor, and a balanced canopy

CLIMATE

~ Gusty evening winds thicken skins to create intense tannin influence, increased air circulation to keep rot at bay, and a higher skin-to-pulp ratio resulting in more intense flavors
~ Swing temperatures with warm days and cool nights help the grapes retain natural acidity
~ Heavy marine layer in spring and fall helps to even ripeness

ADELSHEIM INFLUENCE

~ Selection of heritage clones of the area, Pommard, on own-root stock
~ One of Oregon's oldest, and Pinot noir vineyards
~ Minimal intervention
~ Dry farmed
~ LIVE certified sustainable vineyard and winery

Composition:
100% Pinot noir
Own-rooted UCD 5 Pommard

Farming:
Estate vineyard
Dry farmed
LIVE certified

Harvest:
October 4-14, 2013

Bottled:
August 8, 2014

Alcohol & pH:
13% | 3.54

Production:
488 cases (12 - 750ml bottles)
33 cases (Six - 1.5L bottles)

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