

ADELSHEIM

2013 *Temperance Hill Pinot noir*

93 points | WINE ENTHUSIAST, APRIL 2016

92 points | VINOUS, DECEMBER 2016

TEMPERANCE HILL VINEYARD

Edward and L.S. Koo established their now 100-acre vineyard in the central part of the Eola Hills in 1981. When Dai Crisp took over the vineyard management in 1999, he asked us to help them replant one of the most ideal sections of the old vineyard. With such a unique vineyard as Temperance Hill, it was an offer we couldn't refuse. At the time we knew it was a great site, but we never imagined that the wine would be a true knockout.

WINEMAKING

Winemakers Dave Paige and Gina Hennen employed the following winemaking techniques: Hand-harvested grapes were gently destemmed into open-top fermenters. This was followed by a four- to six-day cold soak for greater flavor and color extraction. The grapes were then inoculated with a commercial yeast and punched down two-to-three times per day during a seven-day alcoholic fermentation. After pressing, the wine was transferred into traditional small French oak barrels (22% new) where it was aged for approximately 10 months.

TASTING NOTES

Full of black truffles, plum sauce, forest floor, black pepper and pimento notes, this vintage of Temperance Hill shows depth and liveliness in equal parts.

**Composition:**

100% Pinot noir

Farming:

Estate vineyard
LIVE certified

Aging:

Small French oak barrels,
22% new, 10 months

Harvest:

October 10, 2013

Bottled:

August 8, 2014

Alcohol & pH:

13.0% | 3.51

Production:

435 cases (12 - 750ml bottles)
Four cases (Six - 1.5L bottles)