



2013 Adelsheim Winderlea Vineyard Pinot noir

Wine Background:

John and Sally Bauers began planting this historic *Dundee Hills Vineyard* property in 1974 and yielded some great wines over the years. The vineyard was then sold in 1998 and became known as *Goldschmidt Vineyard*. Under Adelsheim's vineyard management, all varieties but Pinot noir were then grafted over or removed and replanted. All new plantings were densely spaced "Dijon" clone vines on devigorating rootstocks with irrigation. In addition, a transition from traditional farming to sustainable, organic viticultural practices worked to ensure intensely flavored grapes, while minimizing the farming impact on the land. In October 2006, *Goldschmidt Vineyard* was purchased by Donna Morris and Bill Sweat and renamed *Winderlea Vineyard*.

Growing Season:

The 2013 growing season got off to an early start due to continuous warmer than average temperatures throughout the spring season. Bud break occurred at our warmest sites on April 3, which was about 2-1/2 weeks earlier than the warm 2012 growing season and about 1-1/2 weeks earlier than average bud break in the Willamette Valley. Flowering was first observed in the beginning of June, with the completion of bloom around June 20. Moderate berry set led to average sized clusters, with some variation in size due to an extended bloom period of fluctuating temperatures. Berry ripening progressed quickly due to warm temperatures and ample sunshine. Veraison was underway by the middle of August and full color was observed by the first of September. Harvest got off to an early start, with the first fruit arriving at the winery on September 12. A quick shift in weather patterns, including cooling temperatures, then occurred, allowing us to slow down picking and harvest each block at optimal ripeness. Fruit for this wine was harvested on September 14, 2013. The 2013 growing season was a dynamic vintage that resulted in wines displaying layers of flavor and texture combining the most desired aspects of both warm and cool vintages.

Winemaking:

Production of this Winderlea 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 10 months. The wine was bottled on August 7, 2014.



THE PLACE

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

THE WINE

The lush, concentrated 2013 Winderlea exhibits aromas of molasses and caramelized sugar with a weighty, firm structure. It would pair wonderfully with a variety of game and poultry dishes.



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Vineyard

Appellation: Dundee Hills
Elevation: 480 - 570 feet
Soils: Volcanic-origin, clay-loam

Wine

Alcohol: 13.5%
pH: 3.48
Production: 119 cases (750 ml)
3 cases (1.5L)
2 - 3L bottles
1 - 5L bottle