

# ADELSHEIM

## 2014 Elizabeth's Reserve Pinot noir

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### TASTING NOTES

This wine is both elegant and intense, offering layered aromas of red raspberries, fresh Oregon strawberries, brown spice, and cedar. It is exceptionally balanced with silky tannins and a persistent finish. This wine will pair well with lamb, duck, salmon, and aged cheeses.

### WINEMAKING

Most of the fruit for this wine (81%) comes from eight of our estate vineyards in the Chehalem Mountains and Ribbon Ridge AVA's. The remaining 19% is sourced from quality grower-partner vineyards in the Dundee Hills, Chehalem Mountains, and Eola-Amity Hills. Hand-harvested grapes were gently destemmed into open top fermenters, then cold soaked for greater flavor and color extraction. The grapes were then inoculated 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.

### VINTAGE 2014

The 2014 vintage has been called a "vintage of a lifetime." From bud break through harvest, it was an almost ideal growing season that delivered a record quantity of exceptional, balanced fruit. Early April temperatures were warm and prompted early bud break on April 9; bloom began on June 10. With the exception of rain in June, the growing season was virtually void of rainfall until late September. Veraison first appeared on July 30 and by August 25 berries were in full color. Harvest started early, on September 9, and maintained a fast pace until the final grapes were picked on September 28.

**Composition:**

100% Pinot noir

**Farming:**

Dry farmed  
LIVE certified

**aging:**

French oak barrels,  
29% new, 10 months

**Harvest:**

September 10-22, 2014

**Bottled:**

August 13-14, 2015

**Alcohol & pH:**

13.5% | 3.55

**Production:**

400 cases (12 - 750ml bottles)  
4,335 cases (Six - 750ml bottles)  
125 cases (Six - 1.5L bottles)