ADELSHEIM

2014 Nicholas Pinot noir

NICHOLAS VINEYARD

The 33-acre Nicholas Vineyard sits on a south-easterly slope of the Chehalem Mountains American Viticultural Area (AVA) in the Laurelwood sector on wind-blown loess (ice age silt) soils covering basalt. Before the property was planted, it was a walnut, filbert (hazelnut) and plum orchard. Many of the old fruit trees from the original farmstead still grace the property and produce apples, cherries, quinces and pears.

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 (20% new) where it was aged for approximately 10 months.

TASTING NOTES

Our 2014 Nicholas Pinot noir offers a lovely, floral nose full of dried violets and bay leaf. The bolder tannic structure of this wine shows toasted cardamon and huckleberry, with white pepper on the finish. An excellent wine to pair with lamb or other game.

Composition:
100% Pinot noir

Farming:
LIVE Certified

Aging:
Small French Oak Barrels,
20% new, 10 months

Harvest:
September 20, 2014

Bottled:
August 11, 2015

Alcohol & pH:
13.5% | 3.49

Production:
111 cases (12 - 750ml bottles)
Four cases (Six - 1.5L bottles)

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