

ADELSHEIM

2014 Winderlea Pinot noir

94 points | WINE SPECTATOR, FEBRUARY 2017

WINDERLEA VINEYARD

Adelsheim's history with this vineyard goes back to the 1990s before it was purchased by Bill Sweat and Donna Morris in 2006 and renamed for their home in Vermont. Bill and Donna have established their own brand from this iconic vineyard, and fortunately we continue to benefit from it as well. This Winderlea Pinot noir is made from one acre of clone 667 on RG rootstock, which Adelsheim planted back in the '90s.

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 (29% new) where it was aged for approximately 10 months.

TASTING NOTES

This lush, concentrated Pinot noir exhibits aromas of molasses and caramelized sugar, a balance of rich sweetness with a firm texture and mouth-filling spice, blueberry, and other dark fruits. It would pair wonderfully with a variety of game and poultry dishes.

**Composition:**

100% Pinot noir

Farming:

Dry farmed
LIVE certified

Aging:

Small French oak barrels,
29% new, 10 months

Harvest:

September 11, 2014

Bottled:

August 13, 2015

Alcohol & pH:

13.5% | 3.45

Production:

146 cases (12 - 750ml bottles)
3 cases (Six - 1.5L bottles)