

ADELSHEIM

2014 Temperance Hill Pinot noir

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 (15% new) where it was aged for approximately 10 months.

TASTING NOTES

This 2014 Temperance Hill Pinot noir is full of black truffles, plum sauce, forest floor, black pepper, and pimento notes. It shows depth and liveliness in equal parts.

**Composition:**

100% Pinot noir

Farming:

Dry farmed
LIVE certified

Aging:

Small French oak barrels,
15% new, 10 months

Harvest:

September 23, 2014

Bottled:

August 17, 2015

Alcohol & pH:

13.5% | 3.50

Production:

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