

ADELSHEIM

2015 Caitlin's Reserve Chardonnay

TASTING NOTES

This vibrant, skillfully balanced wine shows aromas of star fruit on the nose, followed by hints of lemon curd and green fig on the palate. It will pair wonderfully with rich seafood and pasta dishes.

WINEMAKING

The techniques used to produce this wine are quite similar to those employed by the finest vintners in Burgundy. The grapes were hand-picked and pressed as whole clusters with a gentle bladder press. The wine was 100% barrel fermented in small French oak barrels (25% new).

VINTAGE 2015

Growing season 2015 was a vintage of ideal conditions. We saw our warmest February on record with bud break observed earlier than usual, between March 18 and April 2. Bloom phase was seen June 6 through 9, and optimal bloom conditions resulted in a large crop. Warmer than average temperatures resulted in a short lag phase with color development beginning on July 22. Veraison happened very quickly, with all clusters reaching full color by early August. The growing season broke numerous records for heat, resulting in an early harvest, August 26 through September 27. Perfect ripening conditions in September allowed all fruit, regardless of elevation, to reach full maturity and develop complex flavors.

**Appellation:**

Willamette Valley

Farming:

Dry farmed
LIVE certified

Composition:

100% Chardonnay

Aging:

French oak barrels,
25% new, 10 months

Bottled:

February 23, 2017

Alcohol & pH:

13.5% | 3.23

Production:

968 cases (Six - 750ml bottles)
30 cases (Six - 1.5L bottles)