

ADELSHEIM

2015 Willamette Valley Pinot noir

TASTING NOTES

With its broad array of origins and clones, this wine displays aromas of cocoa, pomegranate and raspberry on the nose and the palate as well as a light touch of nutmeg, cinnamon and allspice. True to our house style, it is elegantly textured with seamlessly integrated, silky, polished tannins. Pair it with salmon, ahi, veal, pork, duck, beef or hearty vegetarian entrees.

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 (25% new) where it was aged for approximately 10 months.

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 resulting 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:
LIVE certified

Composition:
100% Pinot noir

Aging:
French oak barrels,
25% new, 10 months

Bottled:
August 2 - 9, 2016

Alcohol & pH:
13.5% | 3.56

Production:
9,729 cases (12 - 750ml bottles)
900 cases (Six - 375ml bottles)
59 cases (1.5L)