



2012 Adelsheim Vintage 35 Pinot noir

Wine Background:

This rare wine celebrates the 35th harvest at Adelsheim Vineyard. It is made from the five most exceptional barrels in our caves and represents the pinnacle of Willamette Valley viticulture and winemaking in 2012.

Grapes for this wine were sourced from our Bryan Creek Vineyard (96%, Block 3, Pommard clone) and Calkins Lane Vineyard (4%, Block 1, clone 115).

Growing Season:

The 2012 growing season got off to a slightly slower than average start, with bud break occurring on April 23, about one week later than normal for the Willamette Valley. Weather during bloom (the third week of June) was close to ideal, with minimal rainfall towards the end of flowering. Reduced berry set led to smaller clusters and lower yields than the prior vintage. A warmer and drier than average growing season resulted in extremely low disease pressure and provided ample sunshine for the grapes to develop beautifully complex flavor profiles. Veraison occurred around the end of August and the Willamette Valley experienced excellent ripening conditions until harvest. Picking for this wine took place between October 2 - 11. The remarkable growing season of 2012 resulted in clean fruit with intense colors and concentrated flavors.



THE PLACE

Bryan Creek is a 19-acre Adelsheim estate vineyard on volcanic-origin soils in the Chehalem Mountains. At an elevation of 700+ feet, this vineyard is on the upper limits of where Pinot noir vines are typically planted. The wines produced from Bryan Creek Vineyard have distinct mineral flavors.

Calkins Lane Vineyard is a 40-acre Adelsheim estate vineyard which adjoins our winery at the foot of the Chehalem Mountains. This vineyard, on sedimentary soils, is our lowest elevation, warmest, and earliest site; the resultant wines are rich in black fruit flavors and bold in texture.

THE WINE

This stunning wine is elegant and concentrated with firm tannins. Red raspberry, roasted nut, and ground nutmeg nuances combine with floral, rose petal notes to create an earthy palate. This wine highlights the best attributes of both vineyards to form a unique, elegant and seamless blend.

AGING

Under optimum cellar conditions, this wine will easily improve with age through 2040.



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Winemaking:

Production of this Vintage 35 Pinot noir followed Adelsheim Vineyard's traditional winemaking approach: Gentle destemming, cold soak for greater flavor and color extraction, and fermentation in temperature-controlled, open-top fermenters. The wine underwent secondary, malolactic fermentation in small, medium-toast French oak barrels (36% new) and was aged for 10 months. The wine was bottled on August 15, 2013.

Vineyard

Appellation: Chehalem Mountains
Production: 87 cases (750 ml)
9 cases (1.5L)
Composition: Clones Pommard and 115

Wine

Alcohol: 13.5%
pH: 3.53