



2002 QUARTER MILE LANE VINEYARD PINOT NOIR

BACKGROUND Quarter Mile Lane Vineyard is our oldest estate vineyard, planted beginning in 1972. David and Ginny Adelsheim had wanted to move from Portland into the country. In 1971, while looking for a piece of property in Yamhill County, they heard that wine grapes had been planted in the area by a few “pioneers”. After a chance encounter with Dick Erath, a visit with Bill Blosser and a May Day party with the Letts, the Adelsheims’ search for “property” turned into a search for a “south-facing slope with Jory clay-loam soil.” They found such a site, 19 acres covered with poppies and vetch, in May of that year and, after purchasing it, started building a house.

GROWING SEASON The 2002 growing season was the fifth Oregon vintage in a row with no significant rains during the harvest season. The season started out with more rain than usual in winter, but spring was warm enough that bud-break occurred well before Easter, and flowering took place in mid-June under sunny weather. Thus, fruit set was extremely bountiful and it took several passes of green harvesting to get the crop level low enough to insure the proper intensity/finesse ratio. A light rain in mid-August, just before veraison, helped the vines stave off drought-stress and create intense fruit flavors. The Pinot noir grapes for this wine were harvested on September 30.

VINEYARD Quarter Mile Lane Vineyard lies partway up the south side of the Chehalem Mountains on basaltic-origin, clay-loam soils, which store enough moisture to get the grapevines through our annual summer droughts. While the site is at relatively high elevation (just below 700 feet), its ideal southeastern exposure provides some compensation. During a growing season with warm days well into October (like 2002) Quarter Mile Lane Vineyard takes on magical qualities – the grapes ripen slowly with long hang-time, resulting in greater complexity, intensity of flavor and structure. This single-vineyard bottling is produced with grapes from the 2.4-acre Block 1. That block was planted in 1974 with what was sold to us as “Pommard” clone, but clearly doesn’t taste like that. It’s more likely “Martini” clone, or possibly a mix of the two.

WINEMAKING Production of the 2002 Quarter Mile Lane 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 a secondary, malolactic fermentation in small, medium-toast French oak barrels (one-third new) and was aged on its lees for 11 months. Following a light egg-white fining, the wine was bottled in September 2003.

THE WINE This 2003 Quarter Mile Lane Pinot noir offers a lovely bouquet of dark cherries, perhaps a bit of plum, all over an earthy, mineral background. There’s also that archetypical Quarter Mile Lane spice, which returns in the mouth specifically as allspice. The wine has a lovely juiciness, but it is the texture that takes your breath away – smooth tannins create a long and very supple finish. It is those same tannins, which will allow the wine to develop for at least a decade, given proper storage conditions. This Pinot noir is the perfect accompaniment to lamb, rabbit, and grilled meats.

THE LABEL Created by artist Bob Bredemeier, our single-vineyard label design depicts Quarter Mile Lane Vineyard (the portion below the horizontal road) and the surrounding Chehalem Mountains, with the Adelsheim winery superimposed below. The lunette painting and naïve one-point perspective were inspired by the work of the Flemish painter Giusto Utens, who in 1599 produced a series of 14 huge tempera paintings of the Medici family villas.

THE QUANTITY We produced 146 cases of six 750ml bottles each.

