



## 2003 QUARTER MILE LANE VINEYARD PINOT NOIR

**BACKGROUND** Quarter Mile Lane Vineyard is our oldest estate vineyard; planting began 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** By Spring (and in spite a typical rainy Oregon winter) we suspected that 2003 would be an early vintage. The first clear indicators were that bud-break came before Easter and flowering took place in mid-June. There was such a large crop that it took two passes of thinning to get the level down low enough to insure flavor intensity. A very warm August and September meant that all the grapes seemed to ripen at once. 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. 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 this 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. The wine was bottled in August 2004.

**THE WINE** Earthy, ripe dark red cherries predominate the flavor profile of the 2003 Quarter Mile Lane Pinot noir. This rich wine opens to reveal notes of smoke and allspice. Silky tannins bring a wonderfully smooth mouthfeel. But, the structure of these tannins is firm enough to allow graceful aging for a decade, given proper storage conditions. Consider pairing this Pinot noir with lamb 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 83 cases of twelve 750ml bottles each.

