

ADELSHEIM

2016 CHEHALEM MOUNTAINS STAKING CLAIM CHARDONNAY

DESCRIPTORS:

LEMON
STONE
FINESSE

RELEASE DATE:

November 5, 2018

SUGGESTED RETAIL:

\$35

COMPOSITION:

100% Chardonnay

APPELLATION:

Chehalem Mountains AVA

FERMENTATION:

Grapes for this wine were hand-picked and gently whole cluster pressed. Following a brief settling period, fermentation began and lasted 4-6 weeks. Following this, 18% of the wine was allowed to go through full malo-lactic fermentation.

AGING:

The wine was aged in barrel for 12 months, followed by another 3 months in stainless steel tank prior to bottling.

ALCOHOL | pH:

13.5% | 3.22

PRODUCTION:

200 cases | 12 / 375ml bottles
1,594 cases | 12 / 750ml bottles
23 cases | 6 / 1.5L bottles

HARVEST DATES:

September 13, 2018

BOTTLING DATES:

December 5, 2017



2016 HARVEST

2016 was a roller coaster of a vintage. Spring was warm, and heat spiked to the high 90s in late May and early June, with flowering occurring the first week of June. Following bloom, weather turned cooler, and minor weather events after flowering resulted in a lighter and varied fruit set, especially compared to 2015. Cooler weather continued through July, delaying veraison at most sites until mid-August heat spike, which set record highs on three consecutive days. These hot days quickly brought color to all of our vineyards. As fruit approached ripeness, daytime temperatures moderated, and we had an ideal harvest which ran from August 25 through September 23.

NOTES FROM WINEMAKER, GINA HENNEN

"There's so much going on in this wine. I get really pretty notes of lemon curd, wet stone, pear, and a floral quality I can't quite put my finger on—maybe white lilac? There's an interesting dynamic to the palate. It's rich and textural yet has so much vibrancy and tension, and the wine really lingers on the palate."

VINEYARD

Ribbon Springs: 45% | Ribbon Ridge AVA | sedimentary
Grand Oak: 29% | Chehalem Mountains AVA | Loess Soil
Boulder Bluff: 21% | Chehalem Mountains AVA | Volcanic Soil
Bryan Creek: 5% | Chehalem Mountains | Volcanic Soil



TASTING ROOM OPEN DAILY: 11AM - 4PM
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