

ADELSHEIM

CELEBRATING
1971 - 2021



2017 BOULDER BLUFF PINOT NOIR

DESCRIPTORS:

BLUEBERRY
CEDAR
CHEWY

RELEASE DATE:

May 2020

SUGGESTED RETAIL:

\$85

COMPOSITION:

100% Pinot noir

APPELLATION:

Chehalem Mountains

FERMENTATION:

The grapes were hand-picked during the beginning of harvest. Most of the clusters were destemmed into tank, with a small amount of whole clusters included to add complexity and structure (~5%). Following a 4-5 day cold soak, fermentation commenced and lasted 10-15 days. After fermentation concluded the wine was pressed and settled prior to racking into barrel.

AGING:

The wine was aged in French oak barrels, 35% new, for 10 months prior to bottling.

ALCOHOL | pH:

13.5% | 3.6

PRODUCTION:

380 cases | 12 / 750ml bottles
100 cases | 6 / 750ml bottles
20 cases | 6 / 1.5L bottles

HARVEST DATES:

September 25, 2017 & September 27, 2017

BOTTLING DATES:

August 13, 2018



2017 HARVEST

In 2017, after several warm and early years, we saw the pendulum swing back towards a classic Oregon vintage. Following a wet and cold winter, we saw the first signs of bud break in the third week of April, perfectly in line with our historical average. Our flowering window, in the second half of June, was warm and dry. While we had several extreme heat spikes and a few periods with wildfire smoke, the vintage took shape beautifully. The first fruit was picked on September 12, immediately followed by a drop to normal temperatures and a small rain event. The skies cleared, the fruit dried out, and we completed a gorgeous harvest in the second week of October.

TASTING NOTES

'I love the top notes of blueberry and cassis and the spice aromas folded into this wine. There's also an enticing thread of cedar wood ash that I find to be a hallmark of Boulder Bluff. The wine has lovely chewy tannins and a rounded, velvety texture that persists into the long finish.'

VINEYARD

This fruit comes from our LIVE-certified Boulder Bluff estate vineyard. While one of our steepest elevation sites, topping off at 625 feet, it's one of the first to ripen, thanks to the ancient boulders found deep beneath the surface -- warming its soil. This site was planted in 2003 on volcanic soil with clones 777 and Pommard plus heritage plant material known as AS-2 and our proprietary "Lizzie" selection.



TASTING ROOM OPEN DAILY: 11AM - 4PM
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