ADELSHEIM

2017 BRYAN CREEK PINOT BLANC

DESCRIPTORS:

APPLE FLORAL VIBRANT

RELEASE DATE:

May 11, 2019

SUGGESTED RETAIL:

\$25

COMPOSITION:

100% Pinot blanc

APPELLATION:

Chehalem Mountains AVA

FERMENTATION:

Following a gentle whole cluster pressing, the juice was racked, inoculated with yeast, and fermentation commenced.

AGING:

Following fermentation, the wine was aged in stainless steel tank on its fermentation lees for 4 months prior to getting it ready for bottling.

ALCOHOL | pH:

13.0% | 3.10

PRODUCTION:

796 cases | 6 / 750ml bottles

HARVEST DATES:

October 9, 2017

BOTTLING DATES:

February 28, 2018



2017 HARVEST

The 2018 harvest will never be forgotten by those of us lucky enough to be a part of this spectacular vintage! A mid-April bud-break was followed by a dry and warm spring, sending our grapevines into a state of rapid growth, proceeded by ideal temperatures throughout May and June. While summer temperatures snuck up a bit early, our vines were happy due to a smaller than normal canopy, reducing the water requirements to keep the plants thriving. From late August through early September, the growing season took a fortuitous turn with temperatures cooling down dramatically. The final ripening push happened in nothing less than perfect conditions, with several weeks of highs in the mid-70's and temperatures dropping down into the 40's at night, a necessary weather event for optimal ripening without losing the natural acidity.

NOTES FROM WINEMAKER, GINA HENNEN

"There are wonderful accented aromas of apple blossom, lemon zest, and wildflowers. These aromas follow through on the palate and are supported by a vibrant core of acidity, wrapped in layers of texture that adds depth and dimension to the wine."

VINEYARD

This wine comes entirely from our LIVE-certified Bryan Creek estate vineyard nestled high in the Chehalem Mountains. Planted on deep red volcanic soil in 1993, this old vine, own-rooted Pinot blanc is a cellar favorite.