

ADELSHEIM

CELEBRATING
1971 – 2021



2018 BOULDER BLUFF PINOT NOIR

DESCRIPTORS:

RASPBERRY
CINNAMON BARK
LAYERED

RELEASE DATE:

March 2021

SUGGESTED RETAIL:

\$85

COMPOSITION:

100% Pinot noir

APELLATION:

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 (~15%). Following a 4-5 day cold soak, fermentation commenced and lasted 12-20 days. After fermentation concluded the wine was pressed and settled prior to racking into barrel.

AGING:

The wine was aged in French oak barrels, 32% new, for 10 months prior to bottling.

ALCOHOL | pH:

13.5% | 3.53

PRODUCTION:

345 cases | 12 / 750ml bottles

100 cases | 6 / 750ml bottles

20 cases | 6 / 1.5L bottles

HARVEST DATES:

September 18, 24, 2018

BOTTLING DATES:

August 7, 2019



2018 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, preceded 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.

TASTING NOTES from WINEMAKER GINA HENNEN

'This is an enticing view of Boulder Bluff, replete with layered aromas of cinnamon bark, forest floor, fresh raspberries, and a breath of delicately perfumed flowers. In the mouth it is deft and structured, with a high-tension wire threaded through the palate. The tannins frame the wine and provide just enough texture to keep things interesting. This is the rare wine that will age beautifully yet also tastes exceptional today.'

VINEYARD

This fruit comes from our LIVE-certified Boulder Bluff estate vineyard. We planted this site in 2003 on volcanic soil, using common Willamette Valley clones (777, Pommard) as well as some heritage plant material (AS-2 and our proprietary QM-1 selection). The QM-1 plant material is sourced from cuttings of our very first block of Pinot noir David Adelsheim planted in 1974.



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