

ADELSHEIM

2018 ZENITH PINOT NOIR

DESCRIPTORS:

OOLONG TEA
BOYSENBERRY
SPICE

RELEASE DATE:

September 2022

SUGGESTED RETAIL:

\$65

COMPOSITION:

100% Pinot noir

APPELLATION:

Eola-Amity Hills

FERMENTATION:

The grapes were gently destemmed into stainless steel tanks then cold soaked for 5 days, at which point fermentation commenced. Fermentation lasted for 12-14 days. Following this the wine was pressed then settled prior to being racked to barrel.

AGING:

The wine was aged in French oak barrels, 28% new, for 10 months prior to bottling.

ALCOHOL | pH:

13.5% | 3.54

PRODUCTION:

287 x 750mL 12pk

HARVEST DATES:

September 28 & 29, 2018

BOTTLING DATE:

August 6, 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

'Aromas of plump Oregon boysenberries and toasted spices waft out of the glass, framed by the refined complexity of an aged oolong tea. This wine is structural and tense up front but decidedly has a place to go. It's a rather age-worthy example of this vineyard and I can't wait to taste it again in a few years.'

VINEYARDS

Grapes for this wine come from Zenith Vineyard in the Eola-Amity Hills, a site we have worked with off and on since 1986. Most of this wine comes from two small neighboring blocks of 667 and Pommard. It's a transitional soil in this region of the vineyard, moving from volcanic to sedimentary across these two blocks. The balance of the blend is drawn from clone 777 and a heritage clone called AS-2, both planted on sedimentary soil.



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