

ADELSHEIM

2019 BOULDER BLUFF PINOT NOIR

DESCRIPTORS:

RASPBERRY
CARDAMOM
VELVET

RELEASE DATE:

March 2022

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 (~10%). Following a 5-6 day cold soak, fermentation commenced and lasted 12-14 days. After fermentation concluded the wine was pressed and settled prior to racking into barrel.

AGING:

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

ALCOHOL | pH:

13.0% | 3.56

PRODUCTION:

207 x 750mL 12pk
400 x 750mL 6pk
20 x 1.5L 6pk

HARVEST DATE:

September 14, 2019

BOTTLING DATE:

August 3, 2020



2019 HARVEST

What a unique harvest 2019 was! It certainly had its challenges—yet the end result is something truly special—wines full of life and electricity and thousands of hours of passion. We saw our earliest vines wake up in the beginning of April. Warm, dry weather followed bud break and allowed the vines to grow quickly. By July, we noticed that, unlike the last few early and warm vintages, we were not experiencing extreme heat spikes. The temperatures were mild almost the entire summer, promising a classic, cool Oregon vintage. September was the challenge. Temperatures cooled and several strong rain events passed through the vineyard. But this was Adelsheim's 43rd harvest, and experience kicked into gear. We were patient, protected our vines, and after a perfect stretch of dryout days arrived, we sprung into action. The end result was fruit of exceptional quality and a vintage we are immensely proud of.

TASTING NOTES from WINEMAKER GINA HENNEN

'I love how sweetly fruited and supple this wine is. It absolutely glides across the palate in a wash of velvet. Texturally compelling and filled with lovely fresh raspberry and crushed cardamom notes, it lingers with a long, endearing finish.'

VINEYARDS

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

