ADELSHEIM

2019 BRYAN CREEK PINOT BLANC

DESCRIPTORS:

LIME FLORAL ELECTRIC

RELEASE DATE:

May 2021

SUGGESTED RETAIL:

\$30

COMPOSITION:

100% Pinot blanc

APPELLATION:

Chehalem Mountains

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 neutral barrels on fermentation lees for 4 months prior to getting it ready for bottling.

ALCOHOL | pH:

12.5% | 3.10

PRODUCTION:

275 cases | 6 / 750ml bottles

HARVEST DATES:

October 7, 2019

BOTTLING DATES:

March 17, 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

'There are wafting aromas of lime zest, white flowers, wet stone, and a thread of minerality to the nose. It is positively electric on the palate. It's full of crisp freshness and offers a touch of creaminess to round out the texture. This wine requires a plateful of shellfish and a big glass.'

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