

ADELSHEIM

CELEBRATING
1971 – 2021



2019 BREAKING GROUND PINOT NOIR

DESCRIPTORS:

RASPBERRY
SPICE
SUCCULENT

SUGGESTED RETAIL:

\$45

COMPOSITION & APPELLATION

100% Pinot noir | Chehalem Mountains

FERMENTATION:

The grapes were hand-harvested and destemmed into stainless steel tanks (around 5% were left as whole cluster) for 2-3 weeks of fermentation. Once fermentation was complete the grapes were gently pressed and settled, then racked to barrel.

AGING:

This wine was aged for 10 months in French oak barrels, of which 30% were new.

FARMING:

LIVE Certified

ALCOHOL | pH:

13.0% | 3.52

PRODUCTION:

1,412 x 750ml 6pks
50 x 1.5L 6pks

HARVEST DATES:

September 12-28, 2019

BOTTLING DATES:

August 3 and 4, 2020

RELEASE DATE:

December 2021



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

'This opens with fragrant notes of fresh raspberry, warm spices, and vanilla bean. On the palate it's juicy and fresh yet complicated and deep. I just love the succulence of this wine. It's quite delicious right now and I can't wait to see where this goes in a few years.'

VINEYARD

Grapes for this wine come from 7 select hillside sites within the Chehalem Mountains AVA, 90% of which are estate. These vineyards showcase the complexity of this AVA, covering a diversity of clones and rootstocks, and are planted on all three major soil types found in this region: 25% loess, 36% sedimentary, and 39% volcanic.



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