ADELSHEIM

2011 BRYAN CREEK PINOT NOIR

TASTING NOTES

This complex wine exhibits layered aromas of wild raspberries, spice and pain grillé. On the palate, the wine shows firm acidity followed by hints of dark chocolate and a plush, velvety mouthfeel. It would pair wonderfully with grilled salmon, domestic and wild fowl, and other savory main dishes.

WINEMAKER'S THOUGHTS

Opening with layered notes of cigar box, dried lavender, cherry kirsch, and cinnamon this wine graces the palate with all that and more. It's a delicate style, and certainly reflective of both the cool vintage and the longevity in bottle. To be honest it's more fruit-forward than I was expecting; normally wines with this much age have moved past fruit into tertiary aged characters but this still has loads of vibrant raspberry notes. These flavors ride the length of the palate and carry the wine into the next sip. This is a delightful expression of Bryan Creek vineyard and I am overjoyed we held some of this wine back. What a treat.

- Gina Hennen, Winemaker



Brooding cherry, cocoa nibs, arabica, game and dusty suede on the nose. Punchy on the palate, the fruit of this wine is still very much intact for a Pinot noir entering its teenage years; this cool, wet vintage, awkward in its youth is still breathing life into a frame built on acidity. Luxardo and plum play nicely with ample baking spices, keeping tension with the lithe, supple body of the wine.

- Shaun Vrooman, Assistant Winemaker



APPELATION:

Chehalem Mountains

BOTTLING DATE:

August 10, 2012

COMPOSITION:

100% Pinot noir

ALCOHOL | pH:

13.0% | 3.53

AGING:

French oak, 27% new, malolactic fermentation

PRODUCTION:

375 x 750mL 12pk

