

ADELSHEIM

2017 WILLAMETTE VALLEY CHARDONNAY

DESCRIPTORS:

PEAR
JUICY
CRISP

RELEASE DATE:

February 16, 2019

SUGGESTED RETAIL:

\$25

COMPOSITION:

100% Chardonnay

APPELLATION:

Willamette Valley AVA

FERMENTATION:

After careful hand-picking, the bunches were gently whole cluster pressed. The juice was allowed to settle then racked to its fermentation vessel, at which point fermentation commenced.

AGING:

The majority of wine was fermented and aged in oak barrels to add complexity and depth to the blend. The remainder was fermented in stainless steel tanks to highlight fresh fruit character.

ALCOHOL | pH:

13.5% | 3.22

PRODUCTION:

300 cases | 12 / 375ml bottles
2,017 cases | 12 / 750ml bottles

HARVEST DATES:

September 12 - September 28, 2018

BOTTLING DATES:

January 31, 2019



2017 HARVEST

In 2017, after several warm and early years, we saw the pendulum swing back towards a classic Oregon vintage. Following a wet and cold winter, we saw the first signs of bud break in the third week of April, perfectly in line with our historical average. Our flowering window, in the second half of June, was warm and dry. While we had several extreme heat spikes and a few periods with wildfire smoke, the vintage took shape beautifully. The first fruit was picked on September 12, immediately followed by a drop to normal temperatures and a small rain event. The skies cleared, the fruit dried out, and we completed a gorgeous harvest in the second week of October.

NOTES FROM WINEMAKER, GINA HENNEN

"This is a lovely, refreshing, and clean Chardonnay. There are wafts of fresh Asian pear and a delicate spice note, accompanied by a pleasing juiciness in the mouth. It's like crunching in to a fistful of grapes. The texture and depth of this wine are compelling, and I love how vibrant it is on the palate."

VINEYARD

The grapes in this wine come entirely from LIVE certified sustainable vineyards in the north Willamette Valley.



TASTING ROOM OPEN DAILY: 11AM - 4PM
16800 NE CALKINS LANE, NEWBERG, OREGON
503.538.3652 | ADELSHEIM.COM