

# ADELSHEIM

## 2017 SPARKLING BRUT ROSÉ

### TASTING NOTES

*This wine has a gorgeous pale salmon hue, and the nose imparts well-defined aromas of fresh Oregon strawberries, hibiscus tea, and lemon thyme. The fine mousse undulates across the palate carrying layers of texture and deliciousness. It is downright succulent. I would have this wine with a celebratory dinner, with friends and a lavish cheese board, or simply with myself and a good book.*

### 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.



### DESCRIPTORS:

STRAWBERRY  
LEMON THYME  
SUCCULENT

### SUGGESTED RETAIL:

\$

### RELEASE DATE:

### PRODUCTION:

376 x 6pk 750mL

### DISGORGE DATE/DOSAGE:

3/15/22, 5 g/L

### COMPOSITION:

53 % Pinot noir  
47% Chardonnay

### APPELLATION:

Chehalem Mountains

### ALCOHOL | pH:

12.0% | 2.90

### HARVEST DATES:

September 12, 2017  
to September 14, 2017

### BOTTLING DATE:

August 2, 2022

### TIRAGE DATE:

April 10, 2018

### FERMENTATION

**Base:** The grapes were picked very early, as is standard for sparkling wine. They were gently whole cluster pressed with a long Champagne-style press cycle. Following settling, the juice was racked to stainless steel tanks and fermentation commenced. Once concluded, the base wine remained in a stainless steel tank for 6 months prior to tirage bottling.

**Tirage:** The base wine was prepared for tirage by adding sugar and yeast, then put into bottle. Secondary fermentation in bottle lasted for 5 weeks. At that point, the wine was allowed to age “en tirage” (resting in bottle on the yeast lees) for four years until disgorging.

### VINEYARDS

The grapes for this Brut Rose come from our Bryan Creek estate vineyard nestled high in the Chehalem Mountains AVA. We absolutely love this site for sparkling wine, as it consistently produces lovely, mineral-driven wines with appealing stone fruit nuances.

Block 17 (Pinot noir, Pommard clone): 33% | Block 8 (Pinot noir, 114 clone): 20%  
Block 16 (Chardonnay, 95 clone): 23% | Block 15 (Chardonnay, 352 clone): 24%



TASTING ROOM OPEN DAILY

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