

ADELSHEIM

CELEBRATING
1971 – 2021



2019 QUARTER MILE LANE PINOT NOIR

DESCRIPTORS:

COMPLEX
CASSIS
CONTEMPLATIVE

SUGGESTED RETAIL:

\$125

COMPOSITION & APPELLATION

100% Pinot noir | Chehalem Mountains

FERMENTATION:

The hand-picked grapes were carefully sorted into a stainless-steel tank (18% whole cluster, 82% destemmed), where they sat for 2 days in cold soak. Fermentation commenced and lasted for 9 days. The wine was pressed then left to settle before racking into barrel.

AGING:

The wine was aged in French oak barrels, 29% new, for 10 months prior to bottling.

FARMING:

LIVE Certified

ALCOHOL | pH:

13.0% | 3.42

PRODUCTION:

114 x 750ml 12pks

HARVEST DATE:

September 25, 2019

BOTTLING DATE:

August 8, 2020

RELEASE DATE:

November 2022



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 is...stunning. Can I say that? I am absorbed by the complexity of aromas and I don't want to have to describe them all. It just wafts out of the glass at me, beckoning, go ahead take another sip. This is finely structured and manages to have both a commanding presence and a tender delicacy. It is a classic.'

VINEYARD

This wine comes entirely from block 1 at our Quarter Mile Lane vineyard. This exceptional block was hand-planted (and hand-watered!) by David and Ginny Adelsheim in 1974 and carries the foundational legacy of this winery into the present. It is very special to us and we always treat it with the reverence it's due.



SEE YOU SOON!
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