

ADELSHEIM

2019 SPARKLING BRUT CUVÉE

TASTING NOTES

This wine smells like the most perfect apricot croissant—buttery pastry, luscious fruit, perhaps a whisper of almond cream. Its innate vibrancy slices cleanly through the pastry shell, sending shards everywhere. Pure and lush, perfectly balanced, this is a meal.

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 dry out days arrived, we sprung into action. The end result was fruit of exceptional quality and a vintage we are immensely proud of.



DESCRIPTORS:

APRICOT
ALMOND
VIBRANT

PRODUCTION:

200 x 6pk 750mL

DISGROGE DATE/ DOSAGE:

May 23, 2023, 3.0 g/L

TIRAGE DATE:

June 3, 2020

COMPOSITION:

57% Pinot Noir
43% Chardonnay

APPELLATION:

Chehalem Mountains

ALCOHOL | pH:

12.0% | 2.86

HARVEST DATES:

9/2 – 9/3/19

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. A portion of the wine (40%) was transferred to neutral oak barrels to complete fermentation. Once fermentation concluded the wine remained in tank and neutral oak barrels for 8 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 4 weeks. At that point, the wine was allowed to age “en tirage” (resting in bottle on the yeast lees) for three years until disgorging.

VINEYARDS

The grapes for this Brut Cuvée come entirely 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 7 (Pinot noir, 777 clone): 19% | Block 8 (Pinot noir, 114 clone): 38%
Block 14 (Chardonnay, 95 clone): 15% | Block 15 (Chardonnay, 352 clone): 3%
Block 16 (Chardonnay, 95 clone): 25%



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