

ADELSHEIM

2019 STAKING CLAIM CHARDONNAY

DESCRIPTORS:

HONEYSUCKLE
ALLSPICE
SLEEK

SUGGESTED RETAIL:

\$40

COMPOSITION & APPELLATION

100% Chardonnay | Chehalem Mountains

FERMENTATION:

The grapes were hand-picked and gently whole cluster pressed, then allowed to briefly settle before racking and the start of fermentation. Early in fermentation the wine was transferred to French oak barrels where it completed the fermentation process. A portion of the wine (92%) was allowed to go through full malo-lactic fermentation.

AGING:

The wine was fermented and aged in French oak barrels (both 228L barriques and 500L puncheons, 37% new) for 12 months followed by another 5 months in stainless steel tank prior to bottling.

FARMING:

LIVE Certified

ALCOHOL | pH:

12.5% | 3.22

PRODUCTION:

100 x 375ml 12pks
2,874 x 750ml 6pks

HARVEST DATES:

September 1 to 24, 2019

BOTTLING DATE:

February 5, 2021



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

"Evocative of summer honeysuckle and afternoon picnics, the aromas of this wine are complex and layered with hints of crisp pears, allspice, and ocean breezes. On the palate it is sleek and elegant but carries enough flesh to linger into the evening."

VINEYARD

Grapes for this wine are selected from our favorite hillside vineyards in the Chehalem Mountains AVA. In 2019 there were five vineyards included in this bottling representing all three of the major soil types in the AVA, 82% of which were estate properties.

Ribbon Springs: 32% (sedimentary, estate) | Boulder Bluff: 18% (volcanic, estate)
Quarter Mile Lane: 17% (volcanic, estate) | Bryan Creek: 13% (volcanic, estate)
Grand Oak: 18% (loess, non-estate)



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