

ADELSHEIM

2020 STAKING CLAIM CHARD

TASTING NOTES

Opening with subtle notes of crisp pear, orange blossom, and honeysuckle this wine unfurls across the palate in a wash of minerality and finesse. I like the interplay of firmness and generosity, carried through the long and leisurely finish. It's delightful.

The 2020 growing season began with a warm and dry spring prompting the vines to emerge from their winter slumber and grace our vineyards with an early April budbreak. An unexpected three-week rain event coincided with bloom, which resulted in one of the lowest yielding vintages the region has experienced. Under these rare circumstances, the grapes ripen naturally without manually reducing yields through cluster removal. The smaller berries result in concentrated flavors from the higher skin to juice ratio. Excitement was high for the vintage, as the canopies were incredibly healthy, yields were low, and the weather was nothing shy of perfect. The summer breezed by without a single stress inducing heat event and with plenty of sunshine to provide the backbone of a noteworthy vintage. We began bringing in the first of the grapes on September 2nd, and we knew our meticulous farming combined with the charming personality of the season was going to result in wines worth celebrating.



DESCRIPTORS:

PEAR
MINERALITY
FINESSE

PRODUCTION:

966 x 750mL 12pks

BOTTLING DATE:

February 9th, 2022

COMPOSITION:

100% CHARDONNAY

APPELLATION:

CHEHALEM MOUNTAINS
AVA

ALCOHOL | pH:

12.5% | 3.24

HARVEST DATE:

September 6th, 2020-
October 5th, 200

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. Most of the wine (95%) 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, 43% new) for 12 months followed by another 5 months in stainless steel tank prior to bottling.

VINEYARD

Grapes for this wine are selected from our favorite hillside vineyards in the Chehalem Mountains AVA. In 2020 there were four vineyards included in this bottling representing all three of the major soil types in the AVA, 77% of which were estate properties.

Ribbon Springs: 56% (sedimentary, estate) | Grand Oak: 23% (loess, non-estate) | Bryan Creek: 13% (volcanic, estate) | Boulder Bluff: 8% (volcanic, estate)



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