

# ADELSHEIM

## 2021 BRYAN CREEK PINOT NOIR

### TASTING NOTES

*In classic Bryan Creek fashion this wine is a sneaker wave of flavor. There are delightful aromas of grated ginger, kirsch, black tea, and peony framed by a pleasing interplay of tension and plushness. I will happily let this wine take me wherever it wants to go.*

### WINEMAKER'S THOUGHTS

*Whenever we assemble this wine I am struck by its inherently temporal nature. Our long history with this vineyard has led us to our favorite section—the oldest blocks in the vineyard, running right alongside the road. These own-rooted vines perennially form the core of our single vineyard Bryan Creek. But nothing lasts forever, and this is particularly true for grapevines suffering from phylloxera. I suppose I'm an optimist at heart, because when I look over this section of the vineyard I don't see the missing vines and threadbare canopy; instead I see surprising bursts of green, and I can't help but wonder how the new and exciting young block planted amongst the old will fare. I am also reminded that change is the only constant, and I find that idea comforting.*

- Gina Hennen, Winemaker



### DESCRIPTORS:

KIRSCH  
FRESH GINGER  
PEONY

### PRODUCTION:

146 x 750mL 12pk

### HARVEST DATES:

September 11, 2021

### COMPOSITION:

100% Pinot noir

### APPELLATION:

CHEHALEM MOUNTAINS

### ALCOHOL | pH:

13.0% | 3.47

### BOTTLING DATE:

February 9, 2023

### FERMENTATION

The grapes were hand-picked during the end of harvest and clusters were destemmed into tank. Following a 4-5 day cold soak, fermentation commenced and lasted 12-17 days. After fermentation concluded the wine was pressed and settled prior to racking into barrel.

### AGING

The wine was aged in French oak barrels, 35% new, for 14 months prior to bottling.

### VINEYARD

Grapes for this wine come from our LIVE-certified Bryan Creek estate vineyard high up in the Chehalem Mountains foothills. They are selected from our favorite blocks in the vineyard, all of which are old vine, own-rooted Pommard planted in 1989.

BC 3 (Pommard): 7% | BC 5 (Pommard): 62% | BC 12 (Pommard): 31%



TASTING ROOM OPEN DAILY

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