

# ADELSHEIM

## 2021 WILLAMETTE VALLEY CHARDONNAY

### TASTING NOTES

*"The nose of this wine is fragrant and effusive, redolent of honeysuckle and jasmine blossoms, juicy apricots, lime zest, and white peaches. On the palate, it smacks of freshness yet has the textural weight to make you think twice. It is entirely vibrant and will pair well with whatever you're eating."*

### WINEMAKER THOUGHTS

*"This is a Chardonnay for people who think they don't like Chardonnay. It's crisp and refreshing yet has a generosity of texture that carries the wine into next Thursday. Which is to say, nice length. It's a great example of what Chardonnay can do in our cool Willamette Valley climate."*

*-Gina Hennen, Winemaker*



### DESCRIPTORS:

APRICOT  
JASMINE BLOSSOM  
VIBRANT

### PRODUCTION:

2,721 x 750mL 12pk

### BOTTLING DATE:

February 6th-7th, 2023

### COMPOSITION:

100% Chardonnay

### APPELLATION:

WILLAMETTE VALLEY

### ALCOHOL | pH:

12.5% | 3.32

### HARVEST DATE:

August 30th, 2021-  
September 10th, 2021

All of the grapes for this wine were hand-picked and gently whole cluster pressed. After the juice settled, it was racked to its fermentation vessel, at which point fermentation commenced.

### AGING

Most of the wine (87%) was fermented and aged in French oak barrels to complete primary fermentation and was left to age in barrel for 11 months. The remainder (13%) stayed in stainless steel tanks. Once these components were blended together they aged in tank for another 5 months prior to bottling.

### VINEYARD

The grapes in this wine come entirely from LIVE certified sustainable vineyards in the north Willamette Valley, most of which (90%) are Adelsheim estate properties.



TASTING ROOM OPEN DAILY

16800 NE CALKINS LANE, NEWBERG, OREGON

503.538.3652 | ADELSHEIM.COM