# ADELSHEIM

## 2021 LAUREL LEAF PINOT NOIR

#### **TASTING NOTES**

Rife with aromas of freshly ground coffee bean, bergamot orange, crushed violets, and star anise this wine has complexity to spare. On the palate it is supple and silken, with a good deal more refinement than is typical for loess soil wines. It seems an excellent candidate for dinner tonight, or held for another 10 years should you have the restraint to wait that long.

#### **WINEMAKER'S THOUGHTS**

We had the good fortune to purchase grapes from this property for several years prior to assuming ownership of the vineyard in 2019, and we couldn't be more delighted with the result. Wines from this property are truly unique. They typically display complex aromas of orange zest, fragrant tea leaf, freshly turned loam, and pan toasted spices which complement the robust, full-bodied texture. They can be hard to put one's finger on but I always walk away feeling satisfied, as though I've experienced something memorable.

- Gina Hennen, Winemaker



#### **DESCRIPTORS:**

COFFEE BEANS VIOLETS STAR ANISE

#### PRODUCTION:

293 x 750mL 12pk 100 x 750mL 6pk

#### **HARVEST DATE:**

September 13-15, 2021

#### COMPOSITION:

100% Pinot noir

#### **APPELLATION:**

Laurelwood District

### ALCOHOL | pH:

13.0% | 3.51

#### **BOTTLING DATE:**

February 9, 2023

#### **FERMENTATION**

The grapes were hand-picked during the middle to end of harvest, then destemmed into tank. Following a 5 day cold soak, fermentation commenced and lasted 15-19 days. After fermentation concluded the wine was pressed and settled prior to racking into barrel.

#### AGING

The wine was aged in French oak barrels, 33% new, for 14 months prior to bottling.

#### VINEYARD

Our LIVE certified Laurel Leaf estate vineyard is located high in the Chehalem Mountains ridge at an elevation of 750-875'. Planted on deep loess soil this site is home to both Pinot noir and Chardonnay. Its gently sloping southerly aspect provides great exposure as well as an incredible view.

Block 1 (777): 44% | Block 2 (115): 6% | Block 4 (667): 50%