

ADELSHEIM

2014 Willamette Valley Pinot noir

92 points + Smart Buy | WINE SPECTATOR, JUNE 2016

TASTING NOTES

With its broad array of origins and clones, this wine displays aromas of cocoa pomegranate and raspberry on the nose and the palate as well as a light touch of nutmeg, cinnamon and allspice. True to our house style, it is elegantly textured with seamlessly integrated, silky, and polished tannins. Pair it with salmon, ahi, veal, pork, duck, beef or hearty vegetarian entrees.

WINEMAKING

Hand-harvested grapes were gently destemmed into open-top fermenters. This was followed by a four- to six-day cold soak for greater flavor and color extraction. The grapes were then inoculated with a commercial yeast and punched down two-to-three times per day during a seven-day alcoholic fermentation. After pressing, the wine was transferred into small French oak barrels (23% new) where it was aged for approximately 10 months.

VINTAGE 2014

The 2014 vintage has been called a “vintage of a lifetime.” From bud break through harvest, it was an almost ideal growing season that delivered a record quantity of exceptional, balanced fruit. Early April temperatures were warm and prompted early bud break on April 9; bloom began on June 10. With the exception of rain in June, the growing season was virtually void of rainfall until late September. Veraison first appeared on July 30 and by August 25 berries were in full color. Harvest started early, on September 9, and maintained a fast pace until the final grapes were picked on September 28.

**Appellation:**

Willamette Valley

Farming:

LIVE certified

Composition:

100% Pinot noir

Aging:

French oak barrels,
23% new, 10 months

Bottled:

July 30 - August 12, 2015

Alcohol & pH:

13.5% | 3.53

Production:

15,712 cases (12 - 750ml bottles)
900 cases (12 - 375ml bottles)
51 cases (Six - 1.5L bottles)