

# ADELSHEIM

## 2015 BRYAN CREEK VINEYARD PINOT NOIR

### DESCRIPTORS:

CHERRY  
MINERALITY  
SAGE

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### RELEASE DATE:

May 11, 2019

### SUGGESTED RETAIL:

\$85

### COMPOSITION:

100% Pinot noir

### APPELLATION:

Chehalem Mountains AVA

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### FERMENTATION:

The grapes were hand-picked towards the end of harvest and destemmed into tank. After a 5 day cold soak, fermentation kicked off and lasted 14-16 days. The grapes were pressed then settled in tank prior to being racked to barrel.

### AGING:

The wine was aged in French oak barrels, 32% new, for 15 months prior to bottling.

### ALCOHOL | pH:

13.5% | 3.55

### PRODUCTION:

399 cases | 12 / 750ml bottles  
24 cases | 6 / 1.5L bottles

### HARVEST DATES:

September 17, 24, 2015

### BOTTLING DATES:

August 15, 2016



### 2015 HARVEST

In many ways, 2015 followed the 2014 vintage, but taken to the next level. Bud break started the third week of March, and after a slightly cool April, temperatures soared. An ideal bloom period led to abundant fruit set, and the vines hung heavy with clusters. Over the season, we set the record for days over 90, and broke 2014's record for growing degree-days. With the hot, dry summer, harvest started early with the first grapes coming in on September 3rd. To our great relief, September temperatures dropped into the normal range. We were able to leave fruit on the vine, developing more mature tannins and complex flavors, and ended the season with a large production of incredible, fruit-driven wines.

### NOTES FROM WINEMAKER, GINA HENNEN

*"Bryan Creek is always such an exciting wine to taste. One of our most ageable wines, I love checking in on it periodically to see what it's up to. Right now, it offers a lovely waft of wild cherry on the nose accompanied by a thread of sage and cassis. The tannins still show that tension I love. There's plenty of substance to carry this wine for years to come."*

### VINEYARD

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



TASTING ROOM OPEN DAILY: 11AM - 4PM  
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