

ADELSHEIM

2015 CALKINS LANE VINEYARD PINOT NOIR

DESCRIPTORS:

BLACKBERRY
COCOA
SPICE

RELEASE DATE:

May 11, 2019

SUGGESTED RETAIL:

\$75

COMPOSITION:

100% Pinot noir

APPELLATION:

Chehalem Mountains AVA

FERMENTATION:

These hand-picked grapes were gently destemmed into stainless steel tanks for a 5-7 day cold soak. Fermentation commenced and lasted 9-14 days. The wine was pressed and settled in tank prior to racking into barrel.

AGING:

The wine was aged in French oak barrels, 37% new, for 10 months prior to bottling.

ALCOHOL | pH:

13.5% | 3.52

PRODUCTION:

514 cases | 12 / 750ml bottles
23 cases | 6 / 1.5L bottles

HARVEST DATES:

September 4-8, 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

"The wine opens with notes of black cherry and raspberry, along with a thread of something akin to a roasted hazelnut. There's a lot of spice to this wine; it reminds me of lightly pan-toasted spices, as you might do prior to grinding them to add depth and dimension. On the palate there is substance and weight, as well as a chewy quality to the tannins, yet the wine still manages to remain lithe. This is a big, structural wine that still maintains an essential elegance."

VINEYARD

Sourced entirely from our LIVE-certified Calkins Lane estate vineyard, the property surrounding the winery itself. Combo of 6 blocks, all on the NW side of the vineyard. Clones 667, 115, 777. Sedimentary soil.



TASTING ROOM OPEN DAILY: 11AM - 4PM
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