



ADELSHEIM

2015 CHEHALEM MOUNTAINS STAKING CLAIM CHARDONNAY

92 points | VINOUS

Opens with vivid aromas of lemon curd, Asian pear, white flowers, Bergamot orange zest, and cardamom. The flavors of lemon curd and Asian pear carry into the mouth, accompanied by a wet stone minerality. The firm structure and rich textural components linger on the palate.

Appellation: Chehalem Mountains

Bottled: April 4, 2017

Farming: LIVE certified

Alcohol & pH: 13.5%, 3.22

Composition: 100% Chardonnay

Production:
737 cases (12/ 750ml bottles)
25 cases (6/ 1.5L bottles)

Aging: French oak, 21% new,
10 months