

# ADELSHEIM

## 2015 CHEHALEM MOUNTAINS BREAKING GROUND PINOT NOIR

### DESCRIPTORS:

CHERRY  
LOAM  
VELVET

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### RELEASE DATE:

December 11, 2017

### SUGGESTED RETAIL:

\$45

### COMPOSITION:

100% Pinot noir

### APPELLATION:

Chehalem Mountains AVA

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### FERMENTATION:

The grapes were hand harvested and gently transferred into stainless steel tanks for 2-3 weeks of fermentation. Once fermentation is complete the grapes are gently pressed and settled, then racked to barrel to undergo malo-lactic fermentation.

### AGING:

The wine was aged for 10-11 months in French oak barrels, of which 20% were new.

### ALCOHOL | pH:

13.5% | 3.55

### PRODUCTION:

4,356 cases | 12 / 750ml bottles  
50 cases | 6 / 1.5L bottles

### HARVEST DATES:

September 3 - September 24, 2015

### BOTTLING DATES:

August 18-19, 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

*"This wine has such a complex nose. I get sandalwood, cocoa nib, black cherries, pan toasted spices, lavender, freshly turned soil...Those aromas are echoed in the mouth alongside a dark and beguiling core of brambly fruit. There is a velvety quality to the tannins, with a seam of acidity running through the wine keeping it taut and on track."*

### VINEYARD

Grapes for this wine come from 11 select hillside sites within the Chehalem Mountains AVA, 61% of which are estate. Soil breakdown is 23% loess, 35% volcanic, and 42% sedimentary. It's a mix of clones/rootstocks.



TASTING ROOM OPEN DAILY: 11AM - 4PM  
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