

ADELSHEIM

CELEBRATING
1971 – 2021



2015 SPARKLING BLANC DE BLANCS

DESCRIPTORS:

LEMON CURD
MINERALITY
ELEGANT

SUGGESTED RETAIL:

\$95

COMPOSITION

100% Chardonnay

APPELLATION

Willamette Valley

ALCOHOL | pH:

12.5% | 3.05

PRODUCTION:

259 x 6pk 750mL

HARVEST DATES:

August 27-28, 2015

TIRAGE BOTTLING DATE:

April 1, 2016

FERMENTATION:

Base: The grapes were picked very early, as is standard for sparkling wine. They were gently whole cluster pressed with a long Champagne-style press cycle. Following settling, the juice was racked to stainless steel tanks and fermentation commenced. Once concluded, the base wine remained in stainless steel tank for 6 months prior to tirage bottling.

Tirage: The base wine was prepared for tirage by adding sugar and yeast, then put into bottle. Secondary fermentation in bottle lasted for 4 weeks. At that point, the wine was allowed to age en tirage for five years until disgorging.

Disgorgement date/dosage: March 1, 2021,
3.0 g/L

RELEASE DATE:

October 2021



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°F, and broke 2014's record for growing degree-days. With the hot, dry summer, harvest started early with the first grapes coming in for sparkling wine on August 27th. We finished picking for sparkling wine the following day on August 28th.

TASTING NOTES from WINEMAKER, GINA HENNEN

'Oh wow. Rich yet tart lemon curd and an intriguing minerality lift out of the glass. On the palate this simply bursts with verve and saltiness. It somehow manages to be both creamy and sleek, with a refined, elegant finish. And yes I would like some oysters, please, thank you so much for offering.'

VINEYARDS

The Chardonnay grapes for our Blanc de blancs are drawn from two late ripening vineyards within the Willamette Valley. The majority of this wine (82%) is from our Bryan Creek estate vineyard. Planted in 1997, these vines produce focused, mineral-driven sparkling wines. The balance of the grapes (18%) come from Crawford Beck vineyard in the Eola-Amity Hills AVA. This vineyard is cooled by the Van Duzer effect, making it a great spot for sparkling wine.



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