

ADELSHEIM

2016 BOULDER BLUFF VINEYARD PINOT NOIR

DESCRIPTORS:

BLUEBERRY
ROUND
LAVENDER

SUGGESTED RETAIL:

\$85

COMPOSITION:

100% Pinot noir

APPELLATION:

Chehalem Mountains AVA

FERMENTATION:

The hand-picked grapes were gently destemmed into stainless steel tanks. Following a 5 day cold soak, fermentation commenced and lasted 12-19 days. After fermentation concluded the wine was pressed and settled prior to racking into barrel.

AGING:

The wine was aged in French oak barrels, 28% new, for 10 months prior to bottling.

ALCOHOL | pH:

13.5% | 3.58

PRODUCTION:

281 cases | 12 / 750ml bottles
20 cases | 6 / 1.5L bottles

HARVEST DATES:

September 5-11, 2016

BOTTLING DATES:

August 11, 2017



2016 HARVEST

2016 was a roller coaster of a vintage. Spring was warm, and heat spiked to the high 90s in late May and early June, with flowering occurring the first week of June. Following bloom, weather turned cooler, and minor weather events after flowering resulted in a lighter and varied fruit set, especially compared to 2015. Cooler weather continued through July, delaying veraison at most sites until mid-August heat spike, which set record highs on three consecutive days. These hot days quickly brought color to all of our vineyards. As fruit approached ripeness, daytime temperatures moderated, and we had an ideal harvest which ran from August 25 through September 23.

NOTES FROM WINEMAKER, GINA HENNEN

"Opening with scents of blueberry, huckleberry, talc, and a whisper of dried lavender, this year's Boulder Bluff is broad textured and friendly. There's a plushness to this wine that I find very appealing—it's almost cozy. I want to drink this during a cool, early fall afternoon spent under a big oak tree reading a favorite book."

VINEYARD

This fruit comes from our LIVE-certified Boulder Bluff estate vineyard. While one of our highest elevation sites, topping off at 625 feet, it's one of the first to ripen, thanks to the ancient boulders found deep beneath the surface -- warming its soil. This site was planted in 2003 on volcanic soil with clones 777 and Pommard plus heritage plant material known as AS-2 and our proprietary "Lizzie" selection (named for David and Ginny Adelsheim's daughter). "Lizzie" is sourced from cuttings from the very first block of Pinot noir the Adelsheims planted in 1974.



TASTING ROOM OPEN DAILY: 11AM - 4PM
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