

# ADELSHEIM

## 2016 BRYAN CREEK VINEYARD PINOT NOIR

### DESCRIPTORS:

WILD CHERRY  
STONE  
NUANCED

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### SUGGESTED RETAIL:

\$85

### COMPOSITION:

100% Pinot noir

### APPELLATION:

Chehalem Mountains AVA

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### FERMENTATION:

The grapes were hand-picked towards the end of harvest. Most of the clusters were destemmed into tank, with a small amount of whole clusters included to add complexity and structure (~5%). After a 5-6 day cold soak, fermentation kicked off and lasted 11-14 days. The grapes were pressed then settled in tank prior to being racked to barrel.

### AGING:

The wine was aged in French oak barrels, 31% new, for 10 months prior to bottling.

### ALCOHOL | pH:

13.5% | 3.55

### PRODUCTION:

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

### HARVEST DATES:

September 16, 2016

### BOTTLING DATES:

August 14, 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

*"Nuanced and deep, this wine has layers of aroma—wild cherry, perfumy florals, dried sage, and a stony minerality. On the palate there's both presence and elusiveness, with a long, elegant finish. It has such detail and delineation. At the risk of hyperbole, this may well be my favorite Bryan Creek yet (but stay tuned for 2017!)."*

### VINEYARD

Grapes for this wine come from our LIVE-certified Bryan Creek estate vineyard high up in the Chehalem Mountains foothills. They come from our favorite blocks in this vineyard, all of which are old vine, own-rooted Pommard planted in 1989. All volcanic soil.



TASTING ROOM OPEN DAILY: 11AM - 4PM  
16800 NE CALKINS LANE, NEWBERG, OREGON  
503.538.3652 | ADELSHEIM.COM