ADELSHEIM

2016 QUARTER MILE LANE VINEYARD PINOT NOIR

DESCRIPTORS:

CHERRY SPICE ELEGANT

SUGGESTED RETAIL:

\$125

COMPOSITION:

100% Pinot noir

APPELLATION:

Chehalem Mountains AVA

FERMENTATION:

The hand-picked grapes were carefully sorted into a stainless-steel tank (20% whole cluster, 80% destemmed), where they sat for 5 days in cold soak. Fermentation commenced and lasted for 10 days. The wine was pressed then left to settle before racking into barrel.

AGING:

The wine was aged in French oak barrels, 34% new, for 10 months prior to bottling.

ALCOHOL | pH:

13.5% | 3.52

PRODUCTION:

100 cases | 12 / 750ml bottles 20 cases | 6 / 151 bottles

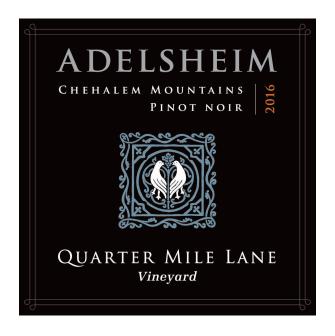
HARVEST DATES:

September 16, 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

Always a focal point of the cellar this Quarter Mile was no different, receiving a veritable shower of attention. I love the spiciness of this wine. There's also a purity of red fruit saturating the palate rolling into layers of cedar and lavender, with taut structural tannins tailoring it into an elegant package.

VINEYARD

This wine comes entirely from block 1 at our Quarter Mile Lane vineyard. This exceptional block was hand-planted (and hand-watered!) by David and Ginny Adelsheim in 1974 and carries the foundational legacy of this winery into the present. It is very special to us and we always treat it with the reverence it's due.