

# ADELSHEIM

CELEBRATING  
1971 – 2021



## 2016 SPARKLING BRUT ROSÉ

### DESCRIPTORS:

STRAWBERRY  
GINGER  
REFINED

### SUGGESTED RETAIL:

\$75

### COMPOSITION

53% Pinot noir, 47% Chardonnay

### APPELLATION

Chehalem Mountains

### ALCOHOL | pH:

12.5% | 3.05

### PRODUCTION:

389 x 6pk 750mL

### HARVEST DATES:

August 25-26, 2016

### TIRAGE BOTTLING DATE:

April 27, 2017

### 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 four years until disgorging.

**Disgorge date/dosage:** March 1, 2021, 4.0 g/L

### RELEASE DATE:

October 2021



### 2016 HARVEST

2016 was a roller coaster of a vintage. Spring was warm, and bloom came early. Following bloom, the weather turned cooler and continued to be cool through most of the summer, providing relief to the grapevines. Fruit set was varied and the berries were small. Veraison at most sites was delayed until a mid- August heat spike, which set record highs on three consecutive days and quickly advanced ripening. The late summer heat event sparked the beginning of an early harvest. Premium clusters of Pinot noir and Chardonnay grapes destined for our sparkling program were carefully handpicked during a beautiful sunrise on August 25 and delivered to the winery to begin the next phase of their journey towards bubbles.

### TASTING NOTES from WINEMAKER, GINA HENNEN

*'Pink roses, grated ginger, and fresh Oregon strawberries greet me on the nose. The palate is racy and refined with acidity for days. This vibrancy buffers the richness and weight generated from four years aging en tirage and carries the wine through the long, singing finish.'*

### VINEYARDS

The grapes for this Brut Rosé come entirely from our Bryan Creek estate vineyard nestled high in the Chehalem Mountains AVA. We absolutely love this site for sparkling wine, as it consistently produces lovely, mineral-driven wines with appealing stone fruit nuances.



SEE YOU SOON!  
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