# ADELSHEIM 2017 CALKINS LANE PINOT NOIR

#### **DESCRIPTORS:**

BLACK CHERRY SPICE ROBUST

RELEASE DATE:

May 2020

**SUGGESTED RETAIL:** \$75

**COMPOSITION:** 100% Pinot noir

APPELLATION:

Chehalem Mountains

## FERMENTATION:

These hand-picked grapes were gently destemmed into stainless steel tanks for a 4-7 day cold soak. Fermentation commanded and lasted 13-14 days. The wine was pressed and settled in tank prior to racking into barrel.

## AGING:

The wine was aged in French oak barrels, 32% new, for 10 months prior to bottling.

## ALCOHOL | pH:

13% | 3.56

## **PRODUCTION:**

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

# HARVEST DATES:

September 24 & 25, 2017

# BOTTLING DATES:

August 8, 2018



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

PINOT NOIR

CHEHALEM MOUNTAINS



# CALKINS LANE VINEYARD

# 2017 HARVEST

In 2017, after several warm and early years, we saw the pendulum swing back towards a classic Oregon vintage. Following a wet and cold winter, we saw the first signs of bud break in the third week of April, perfectly in line with our historical average. Our flowering window, in the second half of June, was warm and dry. While we had several extreme heat spikes and a few periods with wildfire smoke, the vintage took shape beautifully. The first fruit was picked on September 12, immediately followed by a drop to normal temperatures and a small rain event. The skies cleared, the fruit dried out, and we completed a gorgeous harvest in the second week of October.

# TASTING NOTES FROM WINEMAKER, GINA HENNEN

"Yessss this is just pure Calkins Lane. It flaunts its dark black cherry, roasted nut, and toasted spices. It's rich without being heavy, and chewy without being overbearing. This is just straight up delicious."

## VINEYARD

This wine is made entirely from our LIVE-certified Calkins Lane estate vineyard, the property surrounding the winery and tasting room. It is composed of our favorite section of the vineyard the long skinny blocks that run parallel to the road at the northwest corner of the estate. Dijon clones 667 and 115 are well represented here along with a sprinkling of 777 for fun.