

ADELSHEIM CELEBRATING 1971 – 2021 **50** YEARS

2017 CHEHALEM MOUNTAINS STAKING CLAIM CHARDONNAY

DESCRIPTORS:

APPLE
TALC
VIBRANT

SUGGESTED RETAIL:

\$35

COMPOSITION:

100% Chardonnay

APPELLATION:

Chehalem Mountains AVA

FERMENTATION:

Grapes for this wine were hand-picked and gently whole cluster pressed. Following a brief settling period, fermentation began and lasted 4-6 weeks. Following this, 20% of the wine was allowed to go through full malo-lactic fermentation.

AGING:

The wine was fermented and aged in French oak barrels (both 228L barriques and 500L puncheons, 30% new) for 12 months followed by another 5 months in stainless steel tank prior to bottling

ALCOHOL | pH:

13% | 3.18

PRODUCTION:

200 cases | 12 / 375ml bottles
1,958 cases | 12 / 750ml bottles
23 cases | 6 / 1.5L bottles

HARVEST DATES:

September 15-28, 2017

BOTTLING DATES:

January 31, 2019



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.

NOTES FROM WINEMAKER, GINA HENNEN

"This opens with aromas of fresh apples and white talc, with a quiet underpinning of white flowers. On the palate there's a coiled sensibility to this wine, like it's lying in wait to spring out at you. This is buffered by a cool, creamy lushness that carries into a long finish."

VINEYARD

Grand Oak: 29% | Chehalem Mountains AVA | Loess Soil
Boulder Bluff: 28% | Chehalem Mountains AVA | Volcanic Soil
Ribbon Springs: 26% | Ribbon Ridge AVA | Sedimentary
Bryan Creek: 17% | Chehalem Mountains | Volcanic Soil



TASTING ROOM OPEN DAILY: 11AM - 4PM
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