ADELSHEIM

2017 WILLAMETTE VALLEY PINOT NOIR

DESCRIPTORS:

CHERRY COMPLEX SUPPLE

RELEASE DATE:

August 31, 2018

SUGGESTED RETAIL:

\$30

COMPOSITION:

100% Pinot noir

APPELLATION:

Willamette Valley AVA

FERMENTATION:

A diversity of approaches is on display in this complex wine, including both destemmed and whole cluster fermentations, native and inoculated fermentations, and both shorter and extended macerations.

AGING:

The wine was aged for 10-11 months in French oak barrels, of which 20% were new.

ALCOHOL | pH:

13.5% | 3.60

PRODUCTION:

1,400 cases | 12 / 375ml bottles 24,781 cases | 12 / 750ml bottles

HARVEST DATES:

September 23 - October 11, 2017

BOTTLING DATES:

July 27 - August 15, 2018





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

"There are loads of fresh fruit descriptors popping into my head as I smell this wine—cherry, raspberry, pomegranate, blueberry, mulberry, Marionberry...you get the picture. Supporting that fruit basket is a satiny, supple texture and the alluring flavors of cocoa, loam, allspice, and purple lilacs."

VINEYARD

The grapes in this wine come entirely from LIVE certified sustainable vineyards in the north Willamette Valley.