ADELSHEIM

2018 WILLAMETTE VALLEY ROSÉ

DESCRIPTORS:

FLORAL FRESH

MELON

RELEASE DATE:

February 7, 2019

SUGGESTED RETAIL:

\$25

COMPOSITION:

100% Pinot noir

APPELLATION:

Willamette Valley AVA

FERMENTATION:

This wine is a combination of whole cluster press and saignée juice. It was fermented entirely in stainless steel tanks at cool temperatures to preserve aromatic freshness.

AGING:

After its 30 day fermentation the wine was aged in stainless steel tanks prior to bottling.

ALCOHOL | pH:

13.5% | 3.24

PRODUCTION:

2,350 cases | 12 / 750ml bottles 50 cases | 6 / 1.5L bottles

HARVEST DATES:

September 6 - October 2, 2018

BOTTLING DATES:

February 1, 2019





2018 HARVEST

The 2018 harvest will never be forgotten by those of us lucky enough to be a part of this spectacular vintage! A mid-April bud-break was followed by a dry and warm spring, sending our grapevines into a state of rapid growth, proceeded by ideal temperatures throughout May and June. While summer temperatures snuck up a bit early, our vines were happy due to a smaller than normal canopy, reducing the water requirements to keep the plants thriving. From late August through early September, the growing season took a fortuitous turn with temperatures cooling down dramatically. The final ripening push happened in nothing less than perfect conditions, with several weeks of highs in the mid-70's and temperatures dropping down into the 40's at night, a necessary weather event for optimal ripening without losing the natural acidity.

NOTES FROM WINEMAKER, GINA HENNEN

"Redolent of white peach and just cut yellow watermelon, this rosé screams "Oregon summer". It's such a beautiful pale salmon hue. There's a delicacy to the aromatics that suggests transparency but this wine surprises in the mouth by delivering layers of luscious, juicy fruit and lovely floral notes."

VINEYARD

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