

# ADELSHEIM

CELEBRATING  
1971 - 2021



## 2018 SPARKLING BRUT CUVÉE

### DESCRIPTORS:

WHITE PEACH  
WET STONE  
VIVACIOUS

### SUGGESTED RETAIL:

\$50

### COMPOSITION

58% Pinot noir, 42% Chardonnay

### APPELLATION

Chehalem Mountains

### ALCOHOL | pH:

12.0% | 2.96

### PRODUCTION:

250 x 6pk 750mL

### HARVEST DATES:

September 5-7, 2018

### TIRAGE BOTTLING DATE:

May 28, 2019

### 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 a stainless steel tank for 7 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 two years until disgorging.

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

### RELEASE DATE:

October 2021



### 2018 HARVEST

The 2018 harvest will never be forgotten by those of us lucky enough to be a part of this spectacular vintage! Summer came early and we were graced with a lovely growing season characterized by plenty of fruit and ample sunshine to ripen it. Harvest officially started on September 4th, with the Pinot noir and Chardonnay grapes grown exclusively for our estate sparkling wine production. We carefully hand harvested these perfect clusters over a three day period under optimal conditions. Our sparkling wine grapes are grown at around 650' in elevation and are picked about 2-3 weeks earlier than grapes from this vineyard that are used for still wine in order to ensure peak acidity and freshness.

### TASTING NOTES from WINEMAKER, GINA HENNEN

*'There are rather lovely fresh white peach aromas on the nose, accompanied by hints of brioche, wet stone, and honeysuckle. The palate is vivacious yet tense, wrapped with a bracing minerality and firm structure. At its best when paired with a spring evening, a back patio, and a plate of salty nuts and cheese.'*

### VINEYARDS

The grapes for this Brut Cuvée 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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