ADELSHEIM

2018 WILLAMETTE VALLEY CHARDONNAY

DESCRIPTORS:

FLORAL

PEAR

THOUGHTFUL

RELEASE DATE:

March 2, 2020

SUGGESTED RETAIL:

\$28

COMPOSITION:

100% Chardonnay

APPELLATION:

Willamette Valley

FERMENTATION:

All of the grapes for this wine were handpicked and gently whole cluster pressed. After the juice settled it was racked to its fermentation vessel, at which point fermentation commenced.

AGING:

Most of the wine (68%) was fermented and aged in French oak barrels to complete primary fermentation and was left to age in barrel for 10 months. The remainder (32%) stayed in stainless steel tanks.

ALCOHOL | pH:

13.5% | 3.25

PRODUCTION:

2,953 | 12pks

HARVEST DATES:

September 4-19, 2018

BOTTLING DATES:

August 5-6, 2019



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



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.

TASTING NOTES FROM WINEMAKER, GINA HENNEN

'This wine has such a wonderful, lifted floral component—it just wafts out of the glass. I also love the freshness and vibrancy of the fruit. It makes me want to go pick ripe pears right off the tree. The palate really brings this wine home for me; it's refreshing and luscious, yet complex and thoughtful.'

VINEYARD

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