

ADELSHEIM

CELEBRATING
1971 - 2021



2018 QUARTER MILE LANE PINOT NOIR

DESCRIPTORS:

WILD CHERRY
HEADY
EXPRESSIVE

RELEASE DATE:

November 2021

SUGGESTED RETAIL:

\$125

COMPOSITION:

100% Pinot noir

APPELLATION:

Chehalem Mountains

FERMENTATION:

The hand-picked grapes were carefully sorted into a stainless-steel tank (20% whole cluster, 80% destemmed), where they sat for 5 days in cold soak. Fermentation commenced and lasted for 10 days. The wine was pressed then left to settle before racking into barrel.

AGING:

The wine was aged in French oak barrels, 34% new, for 10 months prior to bottling.

FARMING:

LIVE Certified

ALCOHOL | pH:

14.0% | 3.56

PRODUCTION:

162 cs x 750ml 12pk

HARVEST DATE:

September 27, 2018

BOTTLING DATE:

August 8, 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, preceded 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

'Oh wow, this just leaps out of the glass at me. The aromas are well-delineated and heady: just-picked wild cherry, freshly ground white pepper, and purple lavender I plucked from a nearby bush and crushed in my hand. The palate is structured and elegant yet maintains a generosity of spirit. This wine is supremely ageable and I can't wait to revisit it again and again.'

VINEYARD

This wine comes entirely from block 1 at our Quarter Mile Lane vineyard. This exceptional block was hand-planted (and hand-watered!) by David and Ginny Adelsheim in 1974 and carries the foundational legacy of this winery into the present. It is very special to us and we always treat it with the reverence it's due.



SEE YOU SOON!
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