

ADELSHEIM

CELEBRATING
1971 – 2021



2018 STAKING CLAIM CHARDONNAY

DESCRIPTORS:

PEAR
ELUSIVE
LUSCIOUS

SUGGESTED RETAIL:

\$40

COMPOSITION & APPELLATION

100% Chardonnay | Chehalem Mountains

FERMENTATION:

The grapes were hand-picked and gently whole cluster pressed, then allowed to briefly settle before racking and the start of fermentation. Early in fermentation the wine was transferred to French oak barrels where it completed the fermentation process. A portion of the wine (50%) was allowed to go through full malo-lactic fermentation.

AGING:

The wine was fermented and aged in French oak barrels (both 228L barriques and 500L puncheons, 32% new) for 12 months followed by another 5 months in stainless steel tank prior to bottling.

FARMING:

LIVE Certified

ALCOHOL | pH:

13.0% | 3.16

PRODUCTION:

100 x 375ml 12pks
2,386 x 750ml 6pks
20 x 1.5L 6pks

HARVEST DATES:

September 7 to 9, 2018

BOTTLING DATE:

February 5, 2020



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

'There is a ton of perfect, ripe Bosc pear on the nose, accompanied by fragrant, spicy florals and an elusive note I can't quite put my finger on. The texture is luscious yet refreshing. This wine will pair well with a late spring picnic, dappled sunshine, and nothing else to do.'

VINEYARD

Grapes for this wine are selected from our favorite hillside vineyards in the Chehalem Mountains AVA. In 2018 there were four vineyards included in this bottling representing all three of the major soil types in the AVA, 92% of which were estate properties.

Ribbon Springs: 60% (sedimentary, estate) | Boulder Bluff: 19% (volcanic, estate)
Quarter Mile Lane: 13% (volcanic, estate) | Grand Oak: 8% (loess, non-estate)



SEE YOU SOON!
16800 NE CALKINS LANE, NEWBERG, OREGON
503.538.3652 | ADELSHEIM.COM