

ADELSHEIM

2019 BRYAN CREEK PINOT NOIR

DESCRIPTORS:

MINERALITY
COMPOSED
PRECISE

RELEASE DATE:

September 2022

SUGGESTED RETAIL:

\$100

COMPOSITION:

100% Pinot noir

APPELLATION:

Chehalem Mountains

FERMENTATION:

The grapes were hand-picked during the end of harvest and clusters were destemmed into tank. Following a 3-day cold soak, fermentation commenced and lasted 12-14 days. After fermentation concluded the wine was pressed and settled prior to racking into barrel.

AGING:

The wine was aged in French oak barrels, 28% new, for 10 months prior to bottling.

ALCOHOL | pH:

13.0% | 3.48

PRODUCTION:

112 x 750mL 12pk

HARVEST DATE:

September 25, 2019

BOTTLING DATES:

August 3-4, 2020



2019 HARVEST

What a unique harvest 2019 was! It certainly had its challenges—yet the end result is something truly special—wines full of life and electricity and thousands of hours of passion. We saw our earliest vines wake up in the beginning of April. Warm, dry weather followed bud break and allowed the vines to grow quickly. By July, we noticed that, unlike the last few early and warm vintages, we were not experiencing extreme heat spikes. The temperatures were mild almost the entire summer, promising a classic, cool Oregon vintage. September was the challenge. Temperatures cooled and several strong rain events passed through the vineyard. But this was Adelsheim's 43rd harvest, and experience kicked into gear. We were patient, protected our vines, and after a perfect stretch of dryout days arrived, we sprung into action. The end result was fruit of exceptional quality and a vintage we are immensely proud of.

TASTING NOTES from WINEMAKER GINA HENNEN

'Full of wet stone minerality, purple lilac, and wild red cherry, this year's Bryan Creek is composed and precise proving that an impressive wine is not always a showy wine. It makes a bold statement, in the quietest way possible.'

VINEYARDS

Grapes for this wine come from our LIVE-certified Bryan Creek estate vineyard high up in the Chehalem Mountains foothills. They are selected from our favorite blocks in the vineyard, all of which are old vine, own-rooted Pommard planted in 1989.



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