

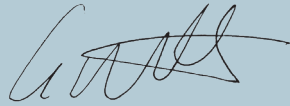
ADELSHEIM

2020 BOULDER BLUFF CHARDONNAY

TASTING NOTES

The Boulder Bluff Chardonnay is a study in contrasts. It is rich and plush on the palate, but also has a bright lemon curd center. The passion fruit aroma suggests ripeness yet this is perennially our earliest Chardonnay pick. For years we debated in the cellar how best to approach the grapes from this site. Finally, we came to the rather obvious conclusion that Boulder just wants to be Boulder, and nobody should put this wine in the corner.

- Gina Hennen, Winemaker



THE 2020 VINTAGE

The growing season began with a warm and dry spring prompting the vines to emerge from their winter slumber and grace our vineyards with an early April bud break. Excitement was high for the vintage, as the canopies were incredibly healthy, yields were low, and the weather was nothing shy of perfect. We began bringing in the first of the grapes on September 2nd, and we knew our meticulous farming combined with the charming personality of the season was going to result in wines worth celebrating.



DESCRIPTORS:

LEMON CURD
PASSION FRUIT
PLUSH

SUGGESTED RETAIL:

\$60

RELEASE DATE:

CLUB: May 2023

PRODUCTION:

190 x 750mL 12pk

COMPOSITION:

100% Chardonnay

APPELLATION:

Chehalem Mountains

ALCOHOL | pH:

12.5% | 3.12

HARVEST DATES:

September 7, 2020

BOTTLING DATE:

February 9, 2022

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. The wine 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, 33% new) for 12 months followed by another 5 months in stainless steel tank prior to bottling.

VINEYARD

This fruit comes from our LIVE-certified Boulder Bluff estate vineyard, an early ripening site planted in 2003 on volcanic soil. It is made from the lone Chardonnay parcel on this steep hillside slope--1.65 acres of clone 548. This wine is the first commercially produced single vineyard Chardonnay from this property.



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