

# ADELSHEIM CELEBRATING 1971 - 2021 50 YEARS

## 2020 WILLAMETTE VALLEY ROSÉ | *Artist Series*

### ADELSHEIM *Artist Series*

For decades, Ginny Adelsheim's iconic hand-drawn illustrations graced our bottles. Today we continue that artistic heritage with our "Artist Series" Rosé labels. Each year our Willamette Valley Rosé will feature artwork by a talented, local artist who shares our belief that to create something great, you must push boundaries and take risks. This vintage, Jeremy created such an incredible series of labels that it was impossible to choose just one. So we didn't! Our 2020 Artist Series Rosé features three beautiful labels for you to collect.

### ABOUT THE ARTIST *Jeremy Okai Davis*

Jeremy Okai Davis received a BFA in painting from the University of North Carolina in Charlotte, NC. Davis relocated to Portland, OR in 2007 where he has continued his studio practice in addition to working as a graphic designer and illustrator. Davis's work resides in the Lonnie B. Harris Black Cultural Center at Oregon State University and the University of Oregon's permanent collection.



*"It was such an honor to be selected to create an Adelsheim 'Artist Series' Rosé label in their 50th year. I was inspired by the original portraits of the early labels by Ginny Adelsheim. There was a quiet strength in the subjects that made me think of the land Adelsheim inhabits. Within each portrait silhouette, I wanted to incorporate those lush rolling vineyard hills and pay homage to the history of the landscape."*

#### VINEYARD

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

#### PRODUCTION:

2,255 cases | 12 / 750ml bottles

#### HARVEST DATES:

September 20 - October 1, 2020

**SUGGESTED RETAIL:** \$28

#### COMPOSITION:

100% Pinot noir

#### DESCRIPTORS:

STRAWBERRY

#### APPELLATION:

Willamette Valley

MINERALITY

JUICY

#### RELEASE DATE:

March 2021

#### ALCOHOL | pH:

13% | 3.23

#### FERMENTATION:

This wine was made entirely via whole cluster press. The wine was fermented in stainless steel tanks at cool temperatures to preserve aromatic freshness.

#### AGING:

After its 30-day fermentation the majority of the wine (98%) was aged in stainless steel tanks; a small amount (2%) was aged in neutral oak barrels for two months to add texture and complexity.

#### TASTING NOTES from WINEMAKER GINA HENNEN

*My first impression is of strawberries and cream, framed with floral notes, citrus zest, and an intriguing minerality. The palate is supple and juicy and provides a balanced framework. I want to drink this every day of the year—with the excitement of a new spring, in the middle of the summer heat, and for a cozy Thanksgiving dinner.*



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