

ADELSHEIM

2021 BRYAN CREEK PINOT BLANC

DESCRIPTORS:

APRICOT
LEMONGRASS
JUICY

RELEASE DATE:

SEPTEMBER 2022

SUGGESTED RETAIL:

\$35

COMPOSITION:

100% Pinot blanc

APELLATION:

Chehalem Mountains

FERMENTATION:

Following a gentle whole cluster pressing, the juice was racked, inoculated with yeast, and fermentation commenced.

AGING:

Following fermentation, the wine was aged in neutral barrels on fermentation lees for 9 months prior to getting it ready for bottling.

ALCOHOL | pH:

13.0% | 3.12

PRODUCTION:

176 x 6pk 750mL

HARVEST DATES:

September 14, 2021

BOTTLING DATES:

August 4, 2022



2021 HARVEST

The 2021 Vintage was one for the books, and not just because we were celebrating our 50th Anniversary! The growing season got an early jump start thanks to the warmer than normal temperatures and one of the driest March and April's ever recorded. One of the only rain events we saw came right at bloom, with 1.5" of rain falling during flower pollination resulting in a reduced crop load, ideal for vine balance and optimal ripening. The end of June surprised us all with a recording breaking heat event; 3 consecutive days of over 115 degrees. Fortunately, the vineyards endured remarkably well and the developing clusters continued to show promise. After concerns of low soil moisture and high temperatures, mother nature graced us with quite literally a perfect harvest and truly incredible fruit quality that we are beyond excited about.

TASTING NOTES from WINEMAKER GINA HENNEN

'I'm always excited to release the newest vintage of Pinot blanc but particularly so for the 2021 vintage. This wine is just so lovely. It rises up out of the glass with fragrant fresh apricot, lime zest, and crushed lemongrass notes. These aromas are showcased on the palate as well, rolling into a juicy, refreshing finish. Drink this with food or without, and congratulate yourself on your excellent decision making.'

VINEYARD

This wine comes entirely from our LIVE-certified Bryan Creek estate vineyard nestled high in the Chehalem Mountains. Planted on deep red volcanic soil in 1993, this old vine, own-rooted Pinot blanc is a cellar favorite.



TASTING ROOM OPEN DAILY: 11AM - 4PM
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