

# ADELSHEIM

## 2021 BREAKING GROUND PINOT NOIR

### DESCRIPTORS:

HIBISCUS  
CINNAMON BARK  
ELEGANT

### SUGGESTED RETAIL:

\$50

### COMPOSITION & APPELLATION

100% Pinot noir | Chehalem Mountains

### FERMENTATION:

The grapes were hand-harvested and destemmed into stainless steel tanks (around 4% were left as whole cluster) for 2-3 weeks of fermentation. Once fermentation was complete the grapes were gently pressed and settled, then racked to barrel.

### AGING:

This wine was aged for 10 months in French oak barrels, of which 30% were new.

### FARMING:

LIVE Certified

### ALCOHOL | pH:

13.0% | 3.47

### PRODUCTION:

3,681 x 750mL 6pks  
100 x 375mL 6pks

### HARVEST DATES:

September 2-23, 2021

### BOTTLING DATES:

August 3 and 5, 2022

### RELEASE DATE:

November 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

*'What a lovely expression of Breaking Ground! This wine is sleek and elegant, redolent of hibiscus tea, fresh cherry, cinnamon bark, and nutmeg. These aromas are echoed on the palate and framed by finessed, fine-grained tannins. I will drink this wine with everything.'*

### VINEYARD

Grapes for this wine come from 8 select hillside sites within the Chehalem Mountains AVA, 77% of which are estate. These vineyards showcase the complexity of this AVA, covering a diversity of clones and rootstocks, and are planted on all three major soil types found in this region: 27% loess, 26% sedimentary, and 47% volcanic.



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