ADELSHEIM 2016 NICHOLAS VINEYARD PINOT NOIR

DESCRIPTORS:

BLUEBERRY LOAM TEA

RELEASE DATE: March 2020

SUGGESTED RETAIL: \$75

COMPOSITION: 100% Pinot noir

APPELLATION: Chehalem Mountains AVA

FERMENTATION:

The grapes were gently destemmed into stainless steel tanks then cold soaked for 5-6 days, at which point fermentation commenced. Fermentation lasted for 10-13 days. Following this the wine was pressed, settled, and then racked to barrel.

AGING:

The wine aged in French oak barrels, 32% new, for 10 months prior to bottling.

ALCOHOL | pH:

13.5% | 3.6

PRODUCTION:

283 cases | 12 / 750ml bottles 10 cases | 6 / 1.5L bottles

HARVEST DATES: September 14 & 16, 2016

BOTTLING DATES:

August 14, 2017



TASTING ROOM OPEN DAILY: 11AM - 4PM 16800 NE CALKINS LANE, NEWBERG, OREGON 503.538.3652 | ADELSHEIM.COM



2016 HARVEST

2016 was a roller coaster of a vintage. Spring was warm, and heat spiked to the high 90s in late May and early June, with flowering occurring the first week of June. Following bloom, weather turned cooler, and minor weather events after flowering resulted in a lighter and varied fruit set, especially compared to 2015. Cooler weather continued through July, delaying veraison at most sites until mid-August heat spike, which set record highs on three consecutive days. These hot days quickly brought color to all of our vineyards. As fruit approached ripeness, daytime temperatures moderated, and we had an ideal harvest which ran from August 25 through September 23.

NOTES FROM WINEMAKER, GINA HENNEN

"Mmmm, it's like eating just-picked blueberries next to a freshly tilled garden bed. The fruit is so fresh and vibrant, but with the added complexity of a deep, loam-like quality. There's also a persistent thread of delicate spice, popping up here and there in the background. I love the silken texture of this wine and the way the tea-like tannins frame the palate to complete the picture."

VINEYARD

Fruit for this single vineyard wine comes from Nicholas vineyard, a lovely site tucked away in the Chehalem Mountains. Planted to loess soil, we used our favorite barrels for this blend.