



ADELSHEIM

2017 WILLAMETTE VALLEY PINOT GRIS

Crisp, bright flavors have always been the hallmark of Adelsheim Pinot gris. In this 2017, you'll find aromas of white peach, minerality, and pear blossom. It pulls off the difficult feat of providing a gentle creaminess that lends a rich, mouth-filling texture and long finish, yet is still impressing as a wine that's crisp and clean. Try it with mildly spicy foods such as ceviche, not so mildly spicy Thai cuisine, rich fish entrees, and even classic oven-roasted fowl.

Appellation: Willamette Valley

Bottled: February 22-28, 2018

Farming: LIVE certified

Alcohol & pH: 13.5%, 3.25

Composition: 100% Pinot gris

Production:
9,768 cases (12/ 750ml bottles)
500 cases (12/ 375ml bottles)

Ageing: 20% fermented in
Neutral barrels, 80% in
stainless steel tanks