



At Adelsheim Vineyard we strive to make wines of elegance and balance, wines that reflect the unique flavours and textures that grow in the Willamette Valley. We use a restrained approach that relies on decades of experience to express the uniqueness of each vineyard and each vintage.

Dave Paige developed his interest in wine while working at a wine shop in Ohio. He moved to California to enroll in the Viticulture and Enology program at U.C. Davis, where he earned his Fermentation Science degree in 1989. Dave's diverse experience has included time at wineries in the Sierra Nevada foothills, the Napa Valley, Australia, and Monterey.



Winemaker Dave Paige

While making Pinot noir at two wineries in Monterey, CA, Dave travelled to Oregon many times to compare wines and ideas with other Pinot producers. On one such trip in 2001, he and David Adelsheim discussed their shared belief that restrained winemaking methods lead to greater complexity and balance. Dave joined Adelsheim as Winemaker in September of that year, just in time for harvest. He has brought an open-minded approach and a willingness to combine new and old techniques in pursuit of classic, elegant wines. He continues to enjoy the collaborative, pioneering spirit of the Oregon wine industry.

ADELSHEIM

In 1971, Ginny and David Adelsheim purchased the 19 acres that would become Quarter Mile Lane Vineyard. They shared a dream with a handful of families that Oregon's climate and land could one day produce serious wines. A home was built, vines planted, and in 1978, the first commercial wines were produced. Over four decades, Adelsheim Vineyard grew up with Oregon's wine industry.

David Adelsheim must be acknowledged as a driving force behind the Oregon wine industry, he has been instrumental in many facets; including establishing regulations, appellations, research and clonal selection.

THE VINEYARDS:

ESTATE:

Our estate vineyards are all on hillsides and the sites have been sought out for their potential for growing the highest quality winegrapes. The historic focus of our estate has been in the Chehalem Mountains AVA, but we have additional sites in Ribbon Ridge, the Eola-Amity Hills and Yamhill-Carlton. A very large portion (65% to 75%, depending on the vintage) of the grapes we use come from these vineyards. These sites provide a foundation and a consistency for our wines since we have been farming them from 10 to 40 years. It is only by understanding each individual block, by making small changes in our management each year as our experience grows, that we have been able to create the range of wines of superb quality for which we are known.

GROWERS:

In addition to our estate vineyards, we source fruit from select high-quality vineyards throughout the northern Willamette Valley. Our unique family of grower vineyards share the common goal of producing exceptional fruit. The consummate level of care and unrivaled expertise that each vineyard manager shows for the vineyard shines through in the unique qualities of the fruit. With varying soils, topography, microclimates, densities and cultural practices, each of our grower vineyards brings something special to Adelsheim's family of wines.

