



ADELSHEIM WILLAMETTE VALLEY PINOT NOIR 2013

Appellation: Willamette Valley; Oregon; USA

Winemaker: Dave Paige

Closure: Cork

Alcohol: 13.0%



Wine:

The first vintage of this Pinot noir was in 1979. Our objective in producing this wine has always been a classic, intense and elegant wine that pairs well with the foods we like to eat. By blending the diverse flavors and textures of multiple vineyards, clones and elevations, we produce a richly supple and focused wine that typifies what Pinot noir can achieve each vintage in the northern Willamette Valley. With this wine, our 35th vintage, our experience shows - we've long been acknowledged as producing a reference standard for the "Oregon style."

Tasting Notes:

With its broad array of origins and clones, this wine displays red aromas (candied cherry, pomegranate and raspberry) on the nose and the palate. In addition, one finds a light touch of brown spices (nutmeg, cinnamon, all-spice). True to our house style, it is elegantly textured with seamlessly integrated, silky, polished tannins.

Vintage:

The 2013 growing season got off to an early start due to continuous warmer than average temperatures throughout the spring season. Bud break occurred at our warmest sites on April 3rd, which was about 2 1/2 weeks earlier than the warm 2012 growing season and about 1 1/2 weeks earlier than average bud break in the Willamette Valley. Flowering was first observed in the beginning of June, with the completion of bloom around June 20th. Moderate berry set led to average sized clusters, with some variation in size due to an extended bloom period of fluctuating temperatures. Berry ripening progressed quickly due to warm temperatures and ample sunshine. Veraison was underway by the middle of August and full color was observed by the first of September. Harvest got off to an early start, with the first fruit arriving at the winery on September 12th. A quick shift in weather patterns, including cooling temperatures, then occurred, allowing us to slow down picking and harvest each block at optimal ripeness. Fruit for this wine was harvested between September 12 and October 16, 2013. The 2013 growing season was a dynamic vintage that resulted in wines displaying layers of flavor and texture combining the most desired aspects of both warm and cool vintages.

Winemaking:

After hand-harvesting, the grapes were gently de-stemmed into open-top fermenters, followed by a four to six day cold soak for greater flavor and color extraction. The grapes were then inoculated with a commercial yeast and punched down two or three times per day during their 7 day fermentation. After pressing, the wine was transferred into traditional small French oak barrels (23% new) where it was aged for approximately 10 months. The wine was bottled from July 30 to August 14, 2014.

