



ADELSHEIM WILLAMETTE VALLEY PINOT GRIS 2015

Appellation: Willamette Valley; Oregon; USA

Winemaker: Dave Paige

Closure: Screwcap

Alcohol: 13.5%

Tasting Notes

Crisp, bright flavors have always been the hallmark of Adelsheim Pinot gris. In this 2015, 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, mouthfilling texture and long finish, yet still impressing as a wine that's crisp and clean.

Winery

As one of Oregon's founding wineries, our history is long and varied. From planting the first vineyard in the early 1970's to farming 237 acres in the north Willamette Valley today, a great deal of learning, experimentation and collaboration has contributed to our company's and our region's success. At Adelsheim Vineyard we strive to make wines of elegance and balance, wines that reflect the unique flavors 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.

Vintage

Growing season 2015 was a vintage of ideal conditions.

We saw our warmest February on record with bud break observed earlier than usual, March 18 through April 2. The weather then turned cooler and wetter resulting in delayed shoot growth. Bloom phase was seen June 6 through 9, with compressed bloom and optimal bloom conditions resulting in a large crop. Warmer than average temperatures resulted in a short lag phase with color development on July 22. Veraison happened very quickly, with all clusters reaching full color by early August. The growing season broke numerous records for heat, resulting in an early harvest start, August 26, ending on September 27. Perfect ripening conditions in September allowed all fruit, regardless of elevation, to reach full maturity and develop complex flavors.

Winemaking

Following a light whole-cluster pressing in our computer-controlled membrane press, the juice was allowed to settle for three to five days to allow for clarification prior to fermentation. A variety of cultured yeasts were used for added complexity. The wine underwent a slow, cool fermentation to help retain primary fruit esters. For enhanced textural richness, about 18% was fermented, but not aged, in older, neutral French oak barrels. The wine was aged sur lies in tank for several months to enhance mouthfeel. In order to preserve varietal character the wine did not go through malolactic fermentation.

