

# ADELSHEIM VINEYARD

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- Established in 1971 by David Adelsheim and Ginny Adelsheim; first commercial release in 1978 - 31st vintage in 2008
- Owners: David Adelsheim, Ginny Adelsheim, Jack and Lynn Loacker
- State-of-the-art, 35,000 sq. ft., gravity-flow winery built in 1997, expanded in 2008. Current production: 40,000 cases
- Vineyard holdings total 190 acres in eleven estate sites
- An Oregon Certified Sustainable Wine (OCSW) certified winery - wines carrying this logo are made using environmentally responsible agricultural practices, and responsible winemaking practices, verified by an independent, third-party certifying agency

## CURRENT RELEASE WINES

**2007 Caitlin's Reserve Chardonnay** Combines fruit from the Chehalem Mountains, Dundee Hills and Eola-Amity Hills. Shows artful layers of fig, Asian pears, apricots, apples, nutmeats and minerals. Balanced by the acidity of our northern wine region, with a long, polished finish.

**2007 Elizabeth's Reserve Pinot Noir** Wonderful lots, representing different soil types, clones, site climates, fermenter sizes, and barrel characteristics, are pulled together to create this best-of-winery reserve. A complex and intriguing wine with layered aromas of red raspberries, fresh Oregon strawberries, rose petals and cedar reflected on a palate that speaks of purity and elegance. Exceptional balance with firm tannins and a persistent finish.

**2007 Willamette Valley Chardonnay** Crafted predominately from estate sites in the Chehalem Mountains. This 2007 has spicy aromas and a smooth texture. A nose of nutmeg and fig slowly give way to flavors of Gravenstein apple and honeydew melon.

**2007 Willamette Valley Pinot Gris** Oregon winegrowers introduced Pinot gris to New World viticulture and in 40 years the variety has become the white wine of Oregon. Adelsheim Vineyard is one of the very first producers of this variety outside of Europe. This, our 24th vintage, is impressively crisp and clean with Bosc pear, white peach, and Winesap apple flavors and a touch of spice. A gentle creaminess lends a mouth-filling texture and long finish.

**2007 Willamette Valley Pinot Noir** Blends the diverse flavors and textures of multiple vineyards, clones and elevations to produce a richly supple and focused wine that typifies what Pinot noir can achieve in the northern Willamette Valley. Displays both red and black fruit aromas (cherries and raspberries) on the nose and the palate, in addition to a light touch of brown spices (nutmeg, cinnamon, all-spice) and a bit of black pepper. True to our house style, it is elegantly textured with satiny, polished tannins showing in the finish.

**2007 Pinot Blanc** A single-vineyard wine from our estate Bryan Creek vineyard. Peach, citrus zest, melon and floral aromas, and a fascinating mix of meyer lemon and casaba melon flavors. Mid-palate richness is balanced by the wine's general raciness. Wonderful as an aperitif, or an ideal accompaniment to shellfish.

**2007 Auxerrois** Like Chardonnay, this variety is a cross between Pinot noir and Gouais blanc. Produced entirely from vines at our estate Ribbon Springs vineyard. Aromas of juicy apple, pear, white peach and honey combine with subtle flavors of fennel and tarragon. Achieves perfect textural balance of acid, alcohol and fruitiness, providing body and length on the palate while remaining fresh.

**2008 Rosé** The aromas of fresh strawberries and citrus blossom follow through on a zesty, well-textured palate that offers great intensity and persistence. One-hundred percent Pinot noir and one-hundred percent delicious!

**2007 Deglacé** A rare dessert wine made from Pinot noir grapes frozen after harvest, then pressed after partial thawing. All grapes for this wine came from blocks at our Ribbon Springs Vineyard that have given us in past vintages the intense strawberry flavors important for this wine. Soft, peach-pink in color with amazing apricot, fig and honeysuckle flavors and a luscious, but never cloying, mouthfeel.

## NATIONAL SALES TEAM CONTACTS

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