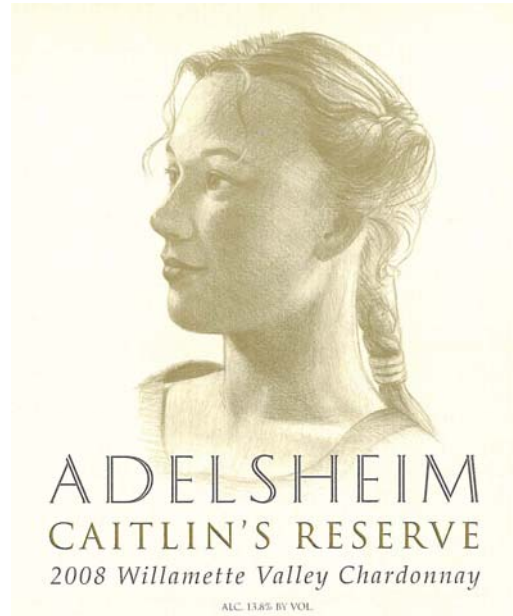


REVIEWS

Adelsheim 2008 Caitlin's Reserve Chardonnay



Wine Enthusiast

91 Still quite young yet unmistakably lush, this bottling immediately shows fresh apples, white peach and plenty of new oak from 100% barrel fermentation. The lip-smacking acidity keeps fruit and oak in balance. - P.G. (6/1/2010) - 91

Wine Spectator

91 A spicy note adds interest to the pear, pineapple and lime flavors, lingering easily on the refreshingly tart finish. Drink now through 2014.-H.S. (Insider - 3/24/10)

WinesNorthwest.com

Wine of the Week David and Ginny Adelsheim started their winery in 1971 (can it be almost 40 years ago?). Pioneers in many areas of the state's wine evolution, the winery now stands as an icon of Oregon wine. Caitlin's Reserve Chardonnay is a blend of fruit from two AVAs: Chehalem Mountains and Dundee Hills. The grapes were whole-cluster pressed and the juice was barrel fermented in French oak - 20% new. Sur lie aging added complexity and finesse to the wine. Delicate aromas and flavors of Asian pear, citrus, hazelnut and dried fruits complement many lighter foods. (4/13/10)