

2009 Adelsheim Bryan Creek Vineyard Pinot noir



THE PLACE

Bryan Creek Vineyard is situated high on the southern slopes of the Chehalem Mountains AVA (American Viticultural Area), on basaltic-origin, clay-loam soils that store enough moisture to get the grapevines through our annual summer drought. The 700+ foot elevation approaches the upper limits of where we like to plant, but the direct southern exposure provides some compensation. The grapes ripen later than at most of our other sites, but this long "hang-time" can lead to incredible complexity and intensity of flavor. This wine comes from Blocks 3, 4, 5 and 12, all planted to clone UCD 5 (Pommard) in 1989, and block 8, planted to clone 114 in 1997.

THE WINE

This complex wine exhibits layered aromas of wild raspberries, spice and pain grillé. On the palate, the wine shows firm acidity followed by hints of dark chocolate and a plush, velvety mouthfeel. It would pair wonderfully with grilled salmon, domestic and wild fowl, and other savory main dishes.

AGING

The 2009 vintage has great structure and tannins, so the resulting wines can age from 2012 - 2024.



ADELSHEIM

16800 NE Calkins Lane, Newberg, OR 97132
Tel: (503) 538-3652 www.adelsheim.com



In 1988 we approached our neighbors Joy and Jess Howell about leasing us 20 acres to plant grapes. Their 60-acre property is directly across the road from our original estate vineyard at Quarter Mile Lane. They agreed and planting began the next spring at what we named Bryan Creek Vineyard. By 1998, the oldest plantings began producing wine rich and complex enough to warrant a single vineyard bottling.

The 2009 growing season began with three months of above average temperatures coupled with lower than average rainfall. Bud break occurred around April 20th, giving the 2009 season a one week head start compared to 2008. Rainfall increased throughout the pre-bloom period and temperatures remained higher, resulting in gorgeous bloom conditions and bountiful fruit set. Temperatures spiked into triple digits in July, but cooled to normal levels for August as we eased into veraison. Harvest began in mid-September for our lower elevation vineyards, which we had not seen since the 2006 vintage. Lack of rain around our picking schedule meant grapes could hang until they reached optimal ripeness. Our grapes for this wine were harvested on 9/27, 10/1 and 10/7.

Upon delivery to the winery, the grapes were carefully sorted on our sorting table, then gently de-stemmed into open-top, temperature-controlled fermenters. The fermenters were punched down once daily during cold soak and 2 - 3 times each day during primary fermentation. After pressing, the wine was transferred to small French oak barrels (30% new), where malolactic fermentation occurred over the winter.

This wine was bottled on August 24, 2010.

Vineyard

Appellation: Chehalem Mountains
Elevation: 700+ feet
Orientation: south
Soils: basaltic-origin, clay-loam

Wine

Alcohol: 14.1%
pH: 3.42
Production: 425 cases