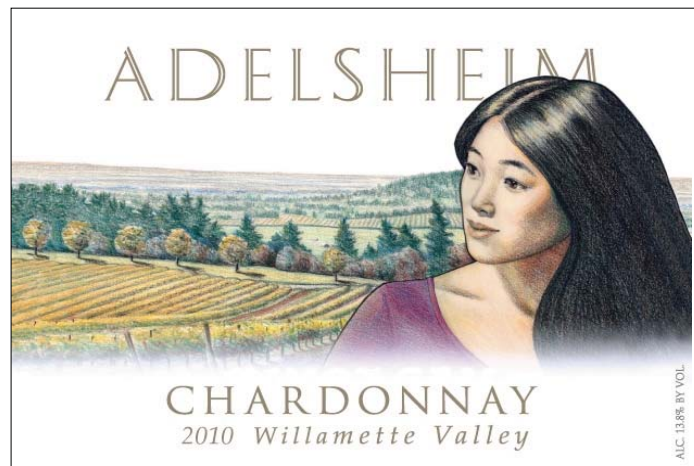
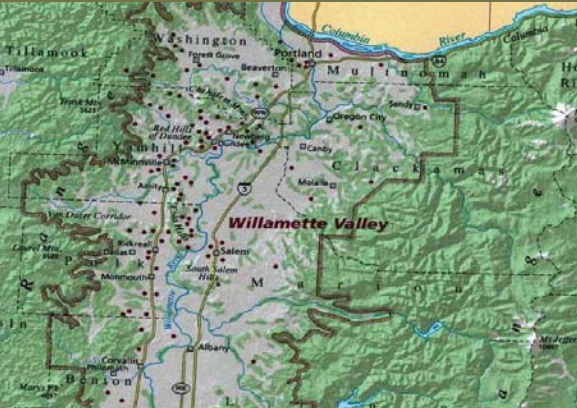


2010 Adelsheim Chardonnay



THE PLACE

This wine is crafted of grapes from two vineyards in the Chehalem Mountains - Quarter Mile Lane (12%) and Boulder Bluff (9%), one site in the Dundee Hills Stoller (40%), and one site in the Eola-Amity Hills - Crawford Beck (39%).

The contributing vineyards are sited on both basaltic origin and sedimentary soils. Basaltic (clay loam) soils hold enough moisture to get the vines through our summer drought without irrigation. The sandstone-based sedimentary soils require clean cultivation to reduce competition for moisture and, in warm years, a bit of irrigation.

THE WINE

This Chardonnay features intense fruit character and a luscious texture. It offers fresh, crisp flavors of pear, white peach, star fruit and kiwi. It pairs well with rich seafood and poultry dishes, and hard Alpine cheeses - comté, fontina, cave-aged gruyère.



ADELSHEIM

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Wine Background:

Oregon's pioneer winegrowers planted using selections of Chardonnay that had been chosen for California's climate. They were very late ripening - in Oregon, two or three weeks after Pinot noir. In 1974, David Adelsheim worked harvest in Burgundy and realized that the vines there produced fewer and smaller grape clusters and ripened in tandem with Pinot noir. He suspected that planting clones with these characteristics might be a boon for Oregon's wine industry. David followed through by helping create a system at Oregon State University that dealt with all the red tape and mandatory quarantines and allowed both Chardonnay and Pinot noir clones to be imported. These so-called "Dijon" clones were eventually released for planting in 1989. As the vines have matured, we've found we can produce excitingly rich Chardonnay with very minimal influence from oak.

Growing Season:

Average daily temperatures around 50 degrees for the first three months of 2010 led to an April 12th bud break, which is fairly normal for the Chehalem Mountains. Following bud break, average daily temps increased only slightly above 50 degrees for the three months leading to bloom. The conditions at bloom remained cool on average but daily highs reached above 70 at times and a satisfactory set was the result. Berry development progressed through to veraison on September 9th with temperatures well below average for our summers. Mid-September brought some ripening weather when highs began to extend into the mid 80's and 90's. Near perfect weather arrived in October, allowing for long hang times to develop the complexity and physiological maturity of the fruit. Chardonnay grapes for this wine were harvested on October 16th, 21st and 22nd. Berries were small and concentrated, while yields remained low.

Winemaking:

Gentle, whole-cluster pressing was used to separate the juice from the skins as quickly and as cleanly as possible for this Chardonnay. The majority (85%) of the juice was fermented in stainless steel tanks to retain fruit purity, flavor and aroma. The remaining juice was fermented in neutral barrels to augment textural richness and create a more balanced and complex wine. In order to preserve freshness and acidity, this wine did not undergo malolactic fermentation. The wine was bottled on June 23, 2011.

Vineyard

Appellation: Willamette Valley
pH: 3.20

Wine

Alcohol: 13.8%
Production: 849 cases (750 ml)