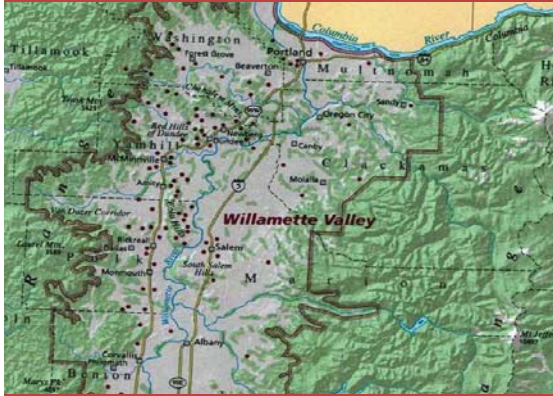


2009 Adelsheim Elizabeth's Reserve Pinot noir



THE VINTAGE

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.

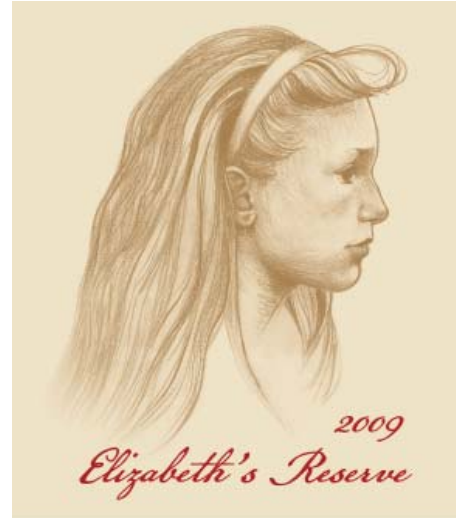
WINEMAKING

After hand-harvesting, the grapes were gently destemmed into open top fermenters, followed by a four to six day cold soak for greater flavor and color extraction. The grapes were then inoculated with a commercial yeast and punched down two or three times per day during a 6 day fermentation. After pressing, the wine was transferred into traditional small French oak barrels (30% new) where it was aged for approximately 10 months. It was bottled on April 26, 2011.



ADELSHEIM

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The name "Elizabeth's Reserve" was first used in 1986 to designate the blend of our best barrels of Pinot noir. From 1987 until 1999 it designated a single vineyard wine, but in 2000 returned to a "best of winery" reserve - the best barrels from our best lots. Most of the fruit for this wine (67%) comes from five of our estate vineyards located on south-facing slopes of the Chehalem Mountains. With many wonderful lots representing different soil types, clones, site climates, fermenter sizes, and barrel characteristics, winemaker Dave Paige pulls together those that best create a reserve level wine, one that truly reflects the vintage and character of our corner of the Willamette Valley.

This wine is both elegant and intense, offering layered aromas of red raspberries, fresh Oregon strawberries, brown spice and cedar. Its aromas are reflected on a palate that speaks of purity and elegance, and is exceptionally balanced with silky tannins and a persistent finish. This wine will pair beautifully with the Pinot noir classics - lamb, duck, grilled salmon, and aged cheeses.

Vineyard		Blend	Soil	AVA	Picking Date
Bryan Creek	estate	22%	volcanic	Chehalem Mountains	10/7, 10/9
Boulder Bluff	estate	21	volcanic	Chehalem Mountains	9/17
Redman	non-estate	10	sedimentary	Ribbon Ridge	9/21
Quarter Mile	estate	9	volcanic	Chehalem Mountains	10/7
Calkins Lane	estate	9	sedimentary	Chehalem Mountains	9/16, 9/22
Lillie's Vineyard	non-estate	8	volcanic	Dundee Hills	9/28
Olenik	non-estate	7	sedimentary	Chehalem Mountains	9/27
Ribbon Springs	estate	6	sedimentary	Ribbon Ridge	9/23, 9/28
Winderlea	non-estate	4	volcanic	Dundee Hills	9/23
Nicholas	non-estate	3	volcanic with loess overlay	Chehalem Mountains	9/28
Zenith	non-estate	1	sedimentary	Eola-Amity Hills	9/28

Vineyard

Appellation: Willamette Valley
Production: 3800 six-bottle cases

Wine

Alcohol: 14.2%
pH: 3.54