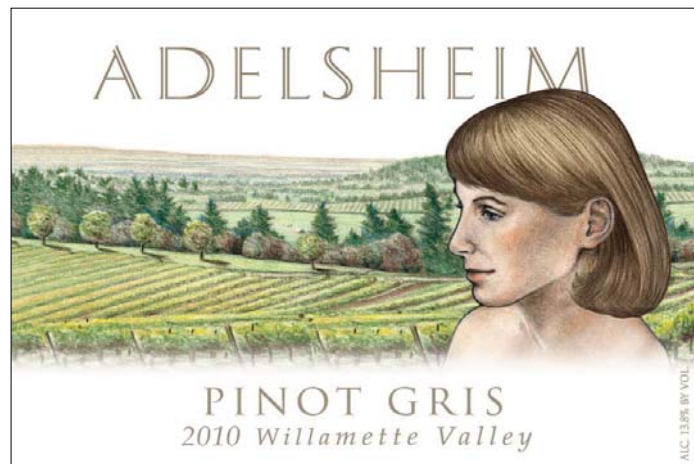
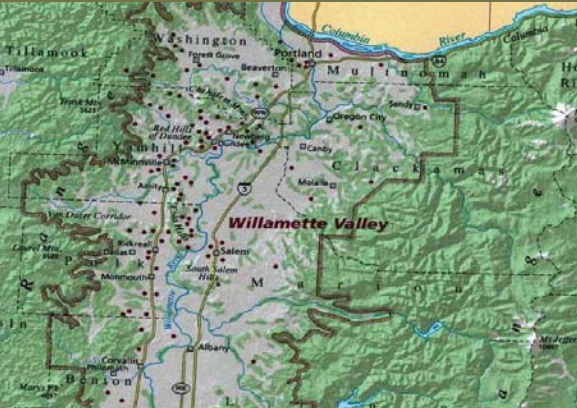


2010 Adelsheim Pinot gris



THE PLACE

In the 2010 vintage, the grapes used for our Pinot gris came from 11 different vineyards. Six of these are estate vineyards comprising 46% of the final blend. One of the estate vineyards is Quarter Mile Lane Vineyard, which includes one of the very oldest plantings of this variety in the New World.

THE WINE

Crisp, bright flavors have always been the hallmark of Adelsheim Pinot gris. In this 2009, you'll find hints of papaya, apples and pears. It pulls off the difficult feat of providing a gentle creaminess that lends a rich, mouthfilling texture and long finish, yet still impressing as a wine that's crisp and clean. Try it with mildly spicy foods (such as ceviche), not so mildly spicy Thai cuisine, rich fishentrees, and even classic oven-roasted fowl.



ADELSHEIM

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Wine Background:

Pinot gris originated in Burgundy, like the other members of the Pinot family, and has had a long history all over Europe. In recent times, versions from Alsace and northern Italy have been the best known. Oregon winegrowers introduced Pinot gris to New World viticulture and in 44 years the variety has become the principal white wine of Oregon. Adelsheim Vineyard was one of the very first producers of this variety outside of Europe. With this wine, our 27th vintage, our experience shows - we've long been acknowledged as producing a reference standard for the "Oregon style".

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. Pinot noir grapes for this wine were harvested between October 7th - 22nd. Berries were small and concentrated, while yields remained low.

Winemaking:

The grape picking decision is based on flavor and phenolic development, supplemented with lab results. We gently press the whole clusters to limit the extraction of skin and seed tannin into the juice. We then choose a variety of cultured yeasts to bring forth different aspects in the range of flavor possibilities. A slow, cool fermentation helps retain the primary fruit esters. For enhanced textural richness, about 10% was fermented - but not aged - in older, neutral French oak barrels. The wine did not go through malolactic fermentation.

This Pinot gris was bottled throughout the two week period between April 15 - 27, 2011.

Vineyard

Appellation: Willamette Valley
pH: 3.13

Wine

Alcohol: 13.8%
Production: 12,800 cases (750 ml)
800 cases (375 ml)