



# PINOT GRIS

## Willamette Valley

### 2009

## 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 26th vintage, our experience shows – we've long been acknowledged as producing a reference standard for the "Oregon style".

## GROWING SEASON

- 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 Pinot gris grapes were harvested on September 24 - 28 and October 1, 2 and 5.

## VINEYARDS

- In the 2009 vintage, the grapes used for our Pinot gris came from 9 different vineyards. Six of these are estate vineyards comprising 72% 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.

## 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. Approximately 20% of the wine went through malolactic fermentation.
- The wine was bottled throughout the two week period between April 2-16, 2010.

*"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, mouth-filling 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 fish entrees, and even classic oven-roasted fowl."*

Dave Paige, Winemaker



## Technical Information

Alc: 13.8% by vol  
pH: 3.11  
Production: 11,052 cases (750 ml)  
850 cases (375 ml)

