



2005 WILLAMETTE VALLEY DEGLACÉ

BACKGROUND The origins of this wine can be traced to the 2nd year of the International Pinot Noir Celebration in July 1988. Josef Becker was doling out tiny amounts of his 1976 Spätburgunder Trockenbeerenauslese, which Michael Adelsheim was lucky enough to taste. Since it had always bothered Michael that we didn't have a wine to serve at the end of our winery dinners, he dreamed we could produce our own version, by freezing the grapes after picking to produce a faux Ice Wine. Finally, in 2001, with an unexpected crop on some grafted Pinot noir vines, we made an experimental batch of such a wine. It was delicious. And so, we've continued.

GROWING SEASON Summer-like weather appeared in late January in the northern Willamette Valley, pushing activities in the vineyard over two months ahead of schedule, with bud break occurring quite early, on March 15th. Then, in late March, one of the driest winters on record turned in to one of the wettest springs. Cloudy, rainy and cool weather at bloom time, June 8-12, were the cause of reduced crop levels (approx. 75% of normal) for the vintage. These rains, however, saturated the soil and kept vines from any sign of water stress until late August. Cool temperatures throughout September and October and rains beginning at the very end of September, meant slow-ripening fruit and challenging decisions about when to pick. With good vineyard management to control the effects of the rain, we were able to avoid rot or mildew issues, allowing fruit to hang in wait of optimal fruit ripeness and flavor profiles. Cooler temperatures translated into structured acidity and ideal flavor development in the wines.

VINEYARDS All grapes for this wine were grown at our Ribbon Springs Vineyard. We chose the warmest sections of these sites to ensure the ripest possible grapes. The Pinot noir grapes destined for this wine averaged 23° Brix at harvest.

WINEMAKING After the grapes were picked, they were quickly trucked to a cold-storage facility and frozen. In April they were brought back to the winery and allowed to partially thaw (so we could actually "press" them). The bag press was used to gently separate the juice from both the skins and the ice. This increased the sugar concentration in the pressed juice; At 36° Brix we had the potential for quite a sweet wine. Cultured yeast was used for an especially cold fermentation, which lasted six weeks, and then the temperature was dropped even lower to put an end to yeast activity. The wine was bottled in early June, with a final residual sugar level of 17%.

THE WINE The grapes were pressed just hard enough to achieve a soft, peachy color, while keeping any harsh tannins from ending up in the juice. Retaining most of the grapes' natural acidity assured that the wine did not become too cloying. This wine has amazing honeysuckle, nectar and fig flavors that provide the perfect pairing to seasonal berries, pumpkin cheesecake, blue-veined cheeses and cured meats.

THE LABEL The label features a drawing of our winery, as seen from our Calkins Lane Vineyard, by Ginny Adelsheim. The name "Deglacé" deserves an explanation. Given the production method for the wine, we wanted a French word for defrost, but the correct word, "dégivrez", didn't get a lot of salutes. "Glacer" means to freeze, so we figured something that was thawed should be called "Deglacé", at least in our dictionary!

PRODUCTION We produced 319 cases of 12/375 ml bottles of the 2005 Deglacé Pinot noir.

