



## 2006 WILLAMETTE VALLEY PINOT GRIS

**BACKGROUND** Pinot gris, originating in Burgundy like the other members of the Pinot family, 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 forty years the variety has become the white wine of Oregon. Adelsheim Vineyard can lay claim to being one of the very oldest producers of this variety outside of Europe. With this wine, our 23rd vintage, our experience shows – we’ve long been acknowledged as producing a reference standard for the “Oregon style”.

**GROWING SEASON** Although storms carrying a lot of rain swept through Oregon in mid-January – slowing up pruning work – by the time spring rolled around, the 2006 growing season had caught up to what we assume to be “normal” timing in this day and age. Bud break occurred in the third week of March, and bloom about the second week of June. Perfect bloom weather resulted in too many clusters, each with too many berries. Thus, we had to spend a significant amount of time in “green harvest” passes to pare back the crop to what our climate could actually ripen. Harvest was accomplished in near perfect weather, warm enough that everything ripened smoothly, yet not all at once, with cool mornings for picking, and very little rain. The first grapes for this wine were picked September 20, and all our Pinot gris was in the door of the winery by October 3.

**VINEYARDS** Though a block of Pinot gris in our Quarter Mile Lane Vineyard is one of the very oldest plantings of this variety in the New World, our bottling of this wine has always been a multi-vineyard blend. In 2006, it was comprised of grapes from 10 different vineyards, 6 of which we own or lease (which means that about 56% came from our estate.) By appellation of origin, 47 % of the wine comes from the Chehalem Mountains AVA, 33% from the southern Willamette Valley, 15% from the Ribbon Ridge AVA, and 5% from the Dundee Hills AVA. By soil type, 20% was grown on volcanic soils, 80% on sedimentary soils. Although vineyard elevation also plays a role in wine quality, we are – above all – always looking to produce a wine that finds the perfect balance between the high-toned, brightly intense fruit we get from the former soils, and the fuller-bodied wines from the latter.

**WINEMAKING** While the above-mentioned vineyard differences help bring about the complexity of flavors that Adelsheim Pinot gris is known for, the focal point of the wine is really its primary fruit characteristics, which we achieve through minimalistic winemaking techniques. The grape picking decision is based on flavor and phenolic development with very little reliance on lab results. We gently press the whole clusters to get the juice away from the tannins found in the skins and seeds. Winemaker Dave Paige then chooses 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 5% is fermented in older, neutral French oak barrels, and about 20% goes through malolactic fermentation. The wine was bottled in late April and early May of 2007.

**THE WINE** Crisp, bright flavors have always been the hallmark of Adelsheim Pinot gris. In this 2006, you’ll find beautifully delineated Bosc pear, white peach, and Winesap apple, with a touch of spice. It pulls off the difficult feat of providing a gentle creaminess that lends a 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.

**THE LABEL** The label of this wine features Ginny Adelsheim’s portrait of her older sister, Susanna Kuo. A textile artist and researcher/writer with a focus on East Asian textiles, Susanna has a special interest in Japanese stencil resist dyeing. One of her pieces hangs in the south stairwell of Portland’s Keller Auditorium.

**PRODUCTION** With the 2006 vintage, we produced 15,380 cases of full bottles, and 788 cases of half bottles.

