



2005 WILLAMETTE VALLEY PINOT NOIR – *Media Reviews*

***The Oregonian*, Sunday, September 24, 2006**

The greatest effect of all the new pinot noir acreage in the Willamette Valley is a dramatic increase in the non-site-specific bottlings of Oregon pinot noirs. Simply (and bluntly) put, the best are equal or superior to many much more expensive, swinging-for-the-bleachers pinot noirs from single vineyards.

How can this be? Actually, it's simple, a wine version of how a rising tide raises all boats. The best pinot noir producers now have more pinot noir grapes ~ and more vineyard sites ~ to choose from, many of them new plantings that benefit from a greater availability of clones or strains, as well as potentially better vine-training techniques.

As a result, producers such as Adelsheim Vineyard are issuing their finest "regular" pinot noirs ever. Given competition at this more economical end, their winemaking hand is necessarily restrained in using expensive new oak barrels.

What emerges are some of Oregon's most exceptional ~ and exceptionally pure-tasting ~ pinot noirs. Absent is the "make-up" of too much oak ~ along with any pretension to site specificity. Instead, the goal is really good pinot noir blended from multiple sites, aged in neutral oak barrels and stainless steel tanks. All this, for the sole purpose of creating the best pinot at the most competitive price.

That is the very substantial achievement of this just-released 2005 "Willamette Valley" pinot noir from Adelsheim Vineyard in Newberg.

This is lovely Oregon pinot noir: intense, redolent of wild cherries and raspberries and silken in texture. Everything has come together seamlessly: a classically cool Oregon vintage in 2005 that delivered pure fruit flavors and refreshing natural acidity; hands-off, purist winemaking; obviously superb raw material.

If Adelsheim Vineyard has offered a better such bottling in its 35 years of existence, I cannot recall it.
—Matt Kramer

Sam Guigino's *SAM COOKS* Newsletter, October 2006

The 2005 Willamette Valley Pinot Noir is ripe and fresh with nice coffee/mocha notes.

***Gourmet*, November 2006**

Recommended Wines for Thanksgiving Dinner
Adelsheim, Willamette Valley Pinot noir '05
"bright fruit and clean lines" ~Gerald Asher

***Wine Spectator*, November 30, 2006**

89 Elegant and open-textured, with a meaty edge to the plum and cherry flavors, lingering on the finish. Gains intensity with each sip. Drink now through 2009. —H.S.

***The Oregonian* Sunday, December 17, 2006**

Adelsheim Vineyard "Willamette Valley" Pinot Noir 2005:

One of the prettiest Oregon pinot noirs to emerge from the excellent 2005 vintage, Adelsheim seems to be going from strength to strength in recent vintages. This is one to serve to out-of-town guests.