Adelsheim Pinot Noir, Willamette Valley AVA 2021

UAD0552021

Adelsheim

— Oregon, USA

The first vintage of this Pinot noir was in 1979. The objective in producing has always been a classic, intense and elegant wine that's typical of the 'Oregon' style.

Production

Ninety-four percent of the grapes used in this wine were sourced from 10 of Adelsheims estate vineyards: 53% from the Chehalem Mountains and Ribbon Ridge American Viticultural Areas (AVAs), 16% from Yamhill Carlton, 22% from the Eola-Amity Hills,and 3% from the Dundee Hills. The remaining 6% was derived from non-estate vineyards throughout the Willamette Valley. After hand-harvesting, the grapes were gently de-stemmed into open-top fermenters, followed by a four to six day cold soak for greater flavour and color extraction. The grapes were then inoculated with a commercial yeast and punched down two or three times per day during their 7 day fermentation. After pressing, the wine was transferred into traditional small French oak barrels (20% new) where it was aged for approximately 10 months.

Tasting note

This Pinot noir displays aromas of pomegranate and raspberry on the nose and the palate as well as a light touch of nutmeg and cinnamon. Elegantly textured with seamlessly integrated with silky, textural tannins.

Food Match

Pair it with roasted salmon, poultry (think pink duck) or hearty vegetarian entrees.

ABV:
13.00%

Case/Bottle Size:
12x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
Willamette Valley Ava

Winemaker:
Gina Hennen

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegetarian

Allergen Info:
Contains Sulphites and Milk

Bottle Barcode:
011668880125