

ADELSHEIM

2021 BOULDER BLUFF PINOT NOIR

TASTING NOTES

There is a distinct purity to the aromas of this wine—clear notes of blood orange, crushed cinnamon, and cedar bark rise out of the glass. The palate is graceful and flowing, and speaks to the long-lived nature of this wine. I look forward to watching it develop on its own timeline.

WINEMAKER THOUGHTS

Boulder Bluff is nearly always the first estate Pinot noir to be picked. That day is a distinct turning point in the cellar, as it signals the imminent acceleration of harvest activities. It's the day we know harvest is going to get real, quickly. We like to open a bottle of bubbles in celebration, then get down to the serious work of careful fruit sorting, patient coaxing of fermenters, and exacting cellar tasks. That conscientious effort at every stage of the process results in a wine we are proud to release into the world. I hope you enjoy it.



DESCRIPTORS:

BLOOD ORANGE
CEDAR
GRACEFUL

PRODUCTION:

339 x 750mL 12pk
150 x 750mL 6pk

BOTTLING DATE:

August 2nd, 2022

COMPOSITION:

100% PINOT NOIR

APPELLATION:

CHEHALEM MOUNTAINS

ALCOHOL | pH:

13.0% | 3.47

HARVEST DATE:

September 2nd, 2021-
September 4th, 2021

FERMENTATION

The grapes were hand-picked during the beginning of harvest and fully destemmed. Following a 4-5 day cold soak, fermentation commenced and lasted 7-9 days. After fermentation concluded the wine was pressed and settled prior to racking into barrel.

AGING

The wine was aged in French oak barrels, 30% new, for 10 months prior to bottling.

VINEYARD

This fruit comes from our LIVE-certified Boulder Bluff estate vineyard. We planted this steep south-facing site in 2003 on volcanic soil, and used some common Willamette Valley clones (777, Pommard) as well as some heritage plant material (AS-2).

Block 2 (AS-2): 50% | Block 4 (777): 25% | Block 5 (Pommard): 25%



TASTING ROOM OPEN DAILY
16800 NE CALKINS LANE, NEWBERG, OREGON
503.538.3652 | ADELSHEIM.COM