

ADELSHEIM

2022 BOULDER BLUFF PINOT NOIR

TASTING NOTES

This wine is so wonderfully aromatic on the nose—drifting scents of sandalwood, rose petal, and tayberry underpinned with a bass note of crackly forest floor. On the palate it is finely detailed and intent upon being exactly what it is: a distillation of shapely assurance. This is a well-turned vintage for Boulder Bluff.

WINEMAKING PHILOSOPHY

Widely considered a fickle and troublesome variety, Pinot noir is our chosen soul mate. No other red grape can so clearly translate the vintage, the soils, and the way it was handled quite like Pinot noir. In both the vineyard and the winery we take great care to ensure that its expression remains true to its nature—never forced and always in keeping with what the vineyard has to say. Our approach is intentionally non recipe-driven. Rather, we prefer to be responsive to vintage and leverage our years of experience, letting intuition and taste guide the way. Some vintages and vineyard sites, for instance, respond better to whole cluster fermentations, such that the amount of stem inclusion changes for each wine and vintage. Our cap management during fermentation consists primarily of pump overs, with our daily tastings indicating the need for an occasional punch down. Certain wines have longer elevage in barrel in given vintages purely based on their pace of development. All of these winemaking choices are in service to our ultimate goal—to respect and enhance the inherent qualities of our vineyards and do our best to get out of the way.



DESCRIPTORS:

TAYBERRY
SANDALWOOD
ROSE PETAL

PRODUCTION:

388 x 750mL 12pk
200 x 750mL 6pk

BOTTLING DATE:

August 10th, 2023

COMPOSITION:

100% PINOT NOIR

APPELLATION:

CHEHALEM MOUNTAINS

ALCOHOL | pH:

13.5% | 3.58

HARVEST DATE:

October 2nd, 2022-
October 3rd, 2022

FERMENTATION

The grapes were hand-picked during the beginning of harvest and fully destemmed. Following a 3-4 day cold soak, fermentation commenced and lasted 10-12 days. After fermentation concluded the wine was pressed and settled prior to racking into barrel.

AGING

The wine was aged in French oak barrels, 33% 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, QM 1-S).

Block 2 (AS-2): 15% | Block 3 (QM 1-S): 20% | Block 4 (777): 34%
Block 5 (Pommard): 31%



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