



## 2020 HERITAGE 91 CHARDONNAY

*"I see wine as part of my journey. I am fascinated by it. With McCollum Heritage 91, I want to share my learnings and my love for wine, taking fans and wine lovers alike with me along the way." - CJ McCollum*



### DESCRIPTORS:

PEAR  
HAZELNUT  
VIBRANT

### RELEASE DATE:

November 14, 2022

### COMPOSITION:

100% Chardonnay

### APPELLATION:

Chehalem Mountains

### FERMENTATION:

The grapes were hand-picked and gently whole cluster pressed, then allowed to briefly settle before racking and the start of fermentation. Early in fermentation the wine was transferred to French oak barrels where it completed the fermentation process. The majority of the wine (94%) was allowed to go through full malo-lactic fermentation.

### AGING:

The wine was fermented and aged in French oak barrels (35% new) for 12 months followed by another 5 months in stainless steel tank prior to bottling.

### ALCOHOL | pH:

12.0% | 3.11

### HARVEST DATES:

September 6-7, 2020

### BOTTLING DATES:

February 9, 2022

### HARVEST:

The 2020 growing season began with a warm and dry spring prompting the vines to emerge from their winter slumber and grace our vineyards with an early April budbreak. An unexpected three-week rain event coincided with bloom, which resulted in one of the lowest yielding vintages the region has experienced. Under these rare circumstances, the grapes ripen naturally without manually reducing yields through cluster removal. The smaller berries result in concentrated flavors from the higher skin to juice ratio. Excitement was high for the vintage, as the canopies were incredibly healthy, yields were low, and the weather was nothing shy of perfect. The summer breezed by without a single stress inducing heat event and with plenty of sunshine to provide the backbone of a noteworthy vintage. We began bringing in the first of the grapes on September 2nd, and we knew our meticulous farming combined with the charming personality of the season was going to result in wines worth celebrating.

### TASTING NOTES FROM WINEMAKER, GINA HENNEN:

"The nose is resplendent with vivid notes of crisp pear, hazelnut praline, and a curl of lemon zest. Its ample weight and richness are balanced by a precise acidity, lending vibrancy and a nod to longevity."

### VINEYARDS:

This Chardonnay is a barrel selection from two Adelsheim estate properties in the Chehalem Mountains AVA, both of which are LIVE sustainably farmed. Boulder Bluff vineyard comprises 61% of the blend and offers weight and texture to the wine. Bryan Creek vineyard makes up the remaining 39%, contributing structure and elegance.



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