

ADELSHEIM

ADELSHEIM WILLAMETTE VALLEY CHARDONNAY

WILLAMETTE VALLEY • OREGON • UNITED STATES • NORTH
AMERICA

TECHNICAL DETAILS

The Estate

Since 1971, Adelsheim has obsessively pursued benchmark wines that celebrate the unique bounty of our estate vineyards — home to some of Oregon's most diverse soil types, elevations, and exposures. As a founding winery of the Willamette Valley and Chehalem Mountains' first winery, Adelsheim has played an instrumental role in nearly every aspect of the Oregon wine story.

Wine Making

All of the grapes for this wine were handpicked and gently whole cluster pressed. After the juice settled it was racked to its fermentation vessel, at which point fermentation commenced. This wine was fermented and aged in French oak barrels to complete primary fermentation and was left to age in barrel for 12 months. A portion of this wine (25%) was allowed to completed malo-lactic fermentation. After 12 months the wine was racked from barrel and aged in tank for another 5 months prior to bottling.

Food Suggestions

Pairs well with pork, rich fish such as salmon and tuna, vegetarian and poultry dishes.

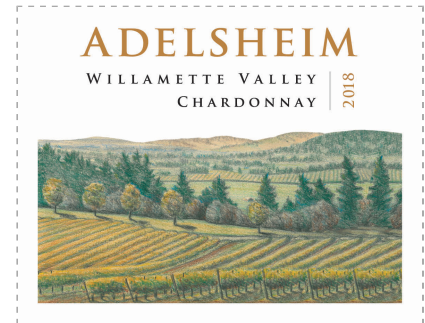
TASTING NOTES

The Adelsheim Willamette Valley Chardonnay offers layered aromas of fresh apple, jasmine, meadowfoam honey, and delicate baking spice. This wine has vibrancy and verve, and finishes with a refreshing sensibility.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- Family-Owned
- ABV%: 12.5
- Class: White

REVIEWS

Wine & Spirits | 91

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

