

ADELSHEIM

ADELSHEIM 'BREAKING GROUND' PINOT NOIR

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

The grapes were hand-harvested and destemmed into stainless steel tanks (around 4% were left as whole cluster) for 2-3 weeks of fermentation. Once fermentation was complete the grapes were gently pressed and settled, then racked to barrel. This wine was aged for 10 months in French oak barrels, of which 30% were new.

Food Suggestions

Pairs well with beef, veal, deer, venison, and poultry dishes.

TASTING NOTES

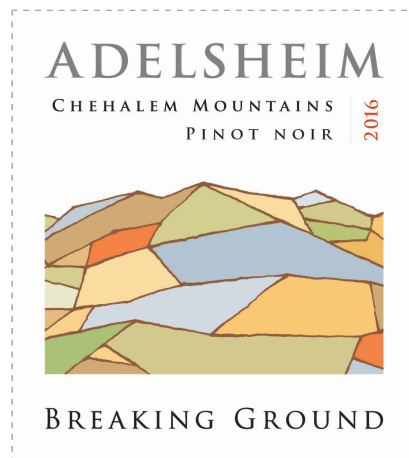
What a lovely expression of Breaking Ground! This wine is sleek and elegant, redolent of hibiscus tea, fresh cherry, cinnamon bark, and nutmeg. These aromas are echoed on the palate and framed by finessed, fine-grained tannins.

Pinot Noir grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- Family-Owned
- ABV%: 13.5
- Class: Red

WWW.ADELSHEIM.COM/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

