

2015 Adelsheimproduct-pdf - Pinot Noir Nicholas Vineyard - Adelsheim Pinot - Was \$75, Today \$37!

Why We're Drinking It

94 POINTS, and free shipping on 3+ bottles! What are we even doing!?

Adelsheim - did you know they have been making rich, delicious, brilliantly focused, wonderful Pinot in Oregon since 1971? We are thrilled, stunned and all skin-tingly to have a small batch of the insanely delicious 94-point hit at a jaw-dropping price today- wow! Read on, but don't wait too long! This will sell out quick!

Luck, fate, and a single-minded determination to make world-class wine in Oregon led David and Ginny Adelsheim to purchase their first 19 acres just outside Newberg, Oregon in 1971. Drawn to the uniqueness of the land and its proximity to Portland, it was here they decided to stake their claim, plant their first rows of Pinot noir along Quarter Mile Lane, and establish what would become the Chehalem Mountains' first-ever winery in 1978 - Adelsheim. This 2015 Pinot Noir offers a lovely, floral nose full of dried violets and bay leaf. The bold tannic structure of this wine shows toasted cardamom and huckleberry, with white pepper on the finish. An excellent wine to pair with lamb or other game.

Vinous, 94 points: *"Vivid magenta. Highly perfumed black raspberry and cherry cola aromas are complemented by suggestions of exotic spices, candied flowers and woodsmoke. Plush, sweet and sappy in the mouth, offering densely packed red and dark berry liqueur, candied violet and spicecake flavors that become more energetic with aeration. Rich but lively as well thanks to a core of juicy acidity. Finishes chewy, focused and impressively long, with building florality and gently gripping tannins. (36% new French oak)"*

Only about 23 cases to sell! First come, first served!

Tasting Notes

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VARIETAL

Pinot Noir

APPELLATION

Chehalem Mountains, Willamette Valley, Oregon

ALCOHOL

13.50

SIZE

750ml

BLEND

Pinot Noir

The Story to Know

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Ratings

Vinous, 94 points

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