

ADELSHEIM VINEYARDS

WILLAMETTE VALLEY, OREGON



In 1971, Ginny and David Adelsheim purchased the 19 acres that would become Quarter Mile Lane Vineyard. They shared a dream with a handful of families that Oregon's climate and land could one day produce serious wines. A home was built, vines planted, and in 1978, the first commercial wines were produced. Over four decades, Adelsheim Vineyard grew up with Oregon's wine industry. In 1994, Lynn and Jack Loacker became co-owners.

Our estate vineyards are all on hillsides and the sites have been sought out for their potential for growing the highest quality winegrapes. The historic focus of our estate has been in the Chehalem Mountains AVA, but we have additional sites in Ribbon Ridge, the Eola-Amity Hills and Yamhill-Carlton.



A very large portion (65% to 75%, depending on the vintage) of the grapes we use come from our estate vineyards. These sites provide a foundation and a consistency for our wines since we have been farming them over a longer period of time – 10 to 40 years. Some of these sites, particularly Quarter Mile Lane, Bryan Creek and Calkins Lane, have been part of the broader Adelsheim story for years and have influenced the wine-making style for which the winery is known.



By having 11 different sites – some big, some small, some at higher elevations, some at lower elevations, some on volcanic soils, some on sedimentary soils – we have a huge variation in ripening times and in the flavors, tannins, sugar and acidity of the grapes. Ultimately, it is our goal in our estate vineyards to reflect each site and block as honestly as possible.

In addition to the estate vineyards that supply the majority of our grapes, we source fruit from select high-quality vineyards throughout the northern Willamette Valley. Whether it is storied vineyards like Winderlea and Temperance Hill, or hidden gems like Zenith, Nicholas and Crawford-Beck, our unique family of grower vineyards share the common goal of producing exceptional fruit.

The white wine grapes are whole-cluster pressed, then undergo a long, cold fermentation to preserve the fresh fruit character. A portion of the juice is fermented in neutral oak barrels to enhance texture.

We taste each tank daily to determine when the tannins and flavors are right for pressing. After pressing, the red wine is settled and then racked into small oak barrels where it will age for 8-10 months. Barrels are tasted continuously throughout the spring and summer in order to create an assortment of single vineyard wines as well as our Elizabeth's Reserve and Willamette Valley blends.



"The more you know about wine, the more you'll want to know about us."

www.ahdvintners.com; (586) 552-1414