



Background— Lynn and Jack Loacker, co-owners of Adelsheim Vineyard, purchased their 120-acre site on Ribbon Ridge in 1995. It had been abandoned and was overgrown with Scotch broom and blackberries – some imagination was required to see a vineyard there! But after clearing and some re-contouring, they found room for 80 acres of grapes (mostly Pinot noir, but also a little Pinot gris and Auxerrois) and a new home. In the last years, their vineyard has become our most important source of Pinot noir grapes, with high-density plantings of Oregon’s traditional clones as well as all the newer “Dijon” clones. This 2002 is our second single-vineyard wine from Ribbon Springs Vineyard.

Growing Season— The 2002 growing season was the fifth Oregon vintage in a row with no significant rains during the harvest season. The season started out with more rain than usual in winter, but spring was warm enough that bud-break occurred well before Easter, and flowering took place in mid-June under sunny weather. Thus, fruit set was extremely bountiful and it took several passes of green harvesting to get the crop level low enough to insure the proper intensity/finesse ratio. A light rain in mid-August, just before veraison, helped the vines stave off drought-stress and create intense fruit flavors. The Pinot noir grapes for this wine were harvested on October 5.

Vineyard—Ribbon Springs Vineyard is around the 500-foot elevation on the Ribbon Ridge spur of the Chehalem Mountains. It has a mostly southeast exposure with many large, even-sloped vineyard blocks. The soils are sandstone-based, sedimentary in origin; they would tend toward drought-stress in August or September, were it not for the eponymous springs, and a large reservoir, which serves as an irrigation source. Even in its youth, this vineyard gives us rich, approachable, opulent wines with intense red fruit and rose petal character. This single-vineyard bottling is produced with grapes from Blocks 21 and 22, which are planted to two Pinot noir clones called “Pommard”, (UCD4 and UCD5), grafted onto two low-vigor rootstocks.

Winemaking—We harvest by hand and gently de-stem into temperature-controlled, open-top fermenters. These are punched down once or twice a day during a 4-6 day cold soak, then two or three times per day once the fermentation begins. The wines undergo malolactic fermentation in small French oak barrels (25% new) and are aged in barrel for 10 months. Throughout the process, our methods are aimed at increasing complexity while preserving the beautiful fruit that characterizes this vineyard. Three and a half barrels from Ribbon Springs vineyard were selected for this wine, and were blended and bottled in September 2003.

The Wine—This 2002 Ribbon Springs Pinot noir starts with perfumed aromas of red and black cherries plus blackberries and rose petals. On the palate these are joined by ripe raspberries and complemented by subtle oak flavors. This wine was delicious upon release in May 2004 and will certainly increase in interest through at least 2010. It will not require long aging because of its soft tannins and the relative youth of the vines. Suggested food pairings include domestic and wild fowl, grilled salmon, and savory (not sweet) main dishes.

The Label—Created by artist Bob Bredemeier, our single-vineyard design depicts Ribbon Springs Vineyard and the surrounding Chehalem Mountains, with the Adelsheim winery superimposed below. The naïve style, one-point perspective, and lunette format were inspired by the work of the Flemish painter Giusto Utens, who produced a series of 14 tempera paintings depicting the Medici family villas in 1599. Careful viewing will reveal the Loackers’ three golden retrievers in the foreground.

The Quantity— Production of our 2002 Ribbon Springs Pinot Noir was limited to 186 cases of 750ml bottles (6 per case).