

ADELSHEIM

2016 RIBBON SPRINGS VINEYARD CHARDONNAY

DESCRIPTORS:

MINERALITY
WHITE FLOWERS
TENSION

RELEASE DATE:

May 11, 2019

SUGGESTED RETAIL:

\$50

COMPOSITION:

100% Chardonnay

APPELLATION:

Ribbon Ridge AVA

FERMENTATION:

The grapes were hand picked and gently pressed, then allowed to briefly settle before racking and starting fermentation. Once fermentation concluded, a portion of the wine (9%) was allowed to go through full malo-lactic fermentation.

AGING:

The wine was entirely fermented and aged in French oak barrels (26% new), a combination of 228L barriques and 500L puncheons.

ALCOHOL | pH:

13.5% | 3.21

PRODUCTION:

175 cases | 12 / 750ml bottles

HARVEST DATES:

September 13, 2016

BOTTLING DATES:

December 14, 2017



2016 HARVEST

2016 was a roller coaster of a vintage. Spring was warm, and heat spiked to the high 90s in late May and early June, with flowering occurring the first week of June. Following bloom, weather turned cooler, and minor weather events after flowering resulted in a lighter and varied fruit set, especially compared to 2015. Cooler weather continued through July, delaying veraison at most sites until mid-August heat spike, which set record highs on three consecutive days. These hot days quickly brought color to all of our vineyards. As fruit approached ripeness, daytime temperatures moderated, and we had an ideal harvest which ran from August 25 through September 23.

NOTES FROM WINEMAKER, GINA HENNEN

"Oh wow. I'm so excited about this wine. I get elements of wet stone, white flowers, fresh apple, and a wisp of smoke on the nose. There's tremendous tension across the palate, a delicate minerality, and a finish that goes on and on and on."

VINEYARD

Sourced entirely from our LIVE-certified Ribbon Springs estate vineyard, this is the first single vineyard Chardonnay we've bottled from this site. Clones 76 and 54. Sedimentary soil.



TASTING ROOM OPEN DAILY: 11AM - 4PM
16800 NE CALKINS LANE, NEWBERG, OREGON
503.538.3652 | ADELSHEIM.COM