

ADELSHEIM

2017 RIBBON SPRINGS VINEYARD CHARDONNAY

DESCRIPTORS:

FLINT
WHITE FLOWER
PERSISTENCE

RELEASE DATE:

May 11, 2019

SUGGESTED RETAIL:

\$55

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 (39%) was allowed to go through full malo-lactic fermentation.

AGING:

The wine was fermented and aged in French oak barrels (both 228L barriques and 500L puncheons, 28% new) for 12 months followed by another 5 months in stainless steel tank prior to bottling.

ALCOHOL | pH:

13.5% | 3.26

PRODUCTION:

168 cases | 12 / 750ml bottles

HARVEST DATES:

September 24 & 27, 2017

BOTTLING DATES:

January 31, 2019



2017 HARVEST

In 2017, after several warm and early years, we saw the pendulum swing back towards a classic Oregon vintage. Following a wet and cold winter, we saw the first signs of bud break in the third week of April, perfectly in line with our historical average. Our flowering window, in the second half of June, was warm and dry. While we had several extreme heat spikes and a few periods with wildfire smoke, the vintage took shape beautifully. The first fruit was picked on September 12, immediately followed by a drop to normal temperatures and a small rain event. The skies cleared, the fruit dried out, and we completed a gorgeous harvest in the second week of October.

NOTES FROM WINEMAKER, GINA HENNEN

"I'm nearly assaulted by the complex aromas coming out of the glass—wet stone, baby powder, pear, flint, white flowers... there's so much in here. I love the way these layered aromas carry through onto the palate. There's so much tension and complexity. I can't wait to see where this wine is in 5-10 years."

VINEYARD

Ribbon Springs Block 5: 51% | Clone 76
Ribbon Springs Block 25: 26% | Clone 76
Ribbon Springs Block 26: 23% | Clone 548

Entirely sourced from our LIVE-certified Ribbon Springs estate vineyard, this wine comes from 3 very special blocks covering two distinct hillsides. Two different Dijon clones are represented in this wine—Clone 76 (77%) and Clone 548 (23%)—both of which are planted on 3309 rootstock, showcasing the sandy sedimentary soils found at this site.



TASTING ROOM OPEN DAILY: 11AM - 4PM
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