

ADELSHEIM

CELEBRATING
1971 – 2021



2018 RIBBON SPRINGS CHARDONNAY

DESCRIPTORS:

APPLE BLOSSOM
WHITE LILAC
SILKEN

SUGGESTED RETAIL:

\$55

COMPOSITION & APPELATION

100% Chardonnay | Ribbon Ridge

FERMENTATION:

The grapes were hand-picked and gently whole cluster pressed, then allowed to briefly settle before racking and the start of fermentation. Early in fermentation the wine was transferred to French oak barrels where it completed the fermentation process. A portion of the wine (65%) 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, 44% new) for 12 months followed by another 5 months in stainless steel tank prior to bottling.

FARMING:

LIVE Certified

ALCOHOL | pH:

13.0% | 3.23

PRODUCTION:

211 x 750ml 12pks
100 x 750ml 6pks

HARVEST DATES:

September 10, 11, and 19, 2018

BOTTLING DATES:

February 5, 2020

RELEASE DATE:

November 2021



2018 HARVEST

The 2018 harvest will never be forgotten by those of us lucky enough to be a part of this spectacular vintage! A mid-April bud-break was followed by a dry and warm spring, sending our grapevines into a state of rapid growth, preceded by ideal temperatures throughout May and June. While summer temperatures snuck up a bit early, our vines were happy due to a smaller than normal canopy, reducing the water requirements to keep the plants thriving. From late August through early September, the growing season took a fortuitous turn with temperatures cooling down dramatically. The final ripening push happened in nothing less than perfect conditions, with several weeks of highs in the mid 70's and temperatures dropping down into the 40's at night, a necessary weather event for optimal ripening without losing the natural acidity.

TASTING NOTES from WINEMAKER GINA HENNEN

'Opening with layers of fragrant apple blossom, lemon zest, white lilac, and a touch of flint, this wine radiates out of the glass. The palate is silken yet well-structured, bound with a vibrant core and a smart sensibility.'

VINEYARD

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 (59%) and clone 548 (41%)—both of which are planted on 3309 rootstock, showcasing the sandy sedimentary soils found at this site.

RS 5: 18% clone 76 | RS 25: 41% clone 76 | RS 26: 41% clone 548



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