

ADELSHEIM

2021 RIBBON SPRINGS CHARDONNAY

TASTING NOTES

“Flush with aromas of white lilac, wet stone, fresh ginger, and white peach, this races across the palate with a destination in mind. There is a radiant, tight core at its heart tempered by a graceful layering of texture and weight. I think this wine has a long life ahead of it.”

WINEMAKER THOUGHTS

“It’s hard to remember a time when there wasn’t any Chardonnay planted at our Ribbon Springs vineyard, but the reality is we made that transition in 2015—not very long ago in the life of a grapevine. I suppose it seems longer in my mind because the Chardonnay from Ribbon Springs is already iconic here at Adelsheim. It has such a lovely expression and a distinct sensibility. It could come from no other place.”

-Gina Hennen, Winemaker



DESCRIPTORS:

WHITE LILAC
WET STONE
RADIANT

PRODUCTION:

370 x 750mL 12pk

BOTTLING DATE:

February 9th, 2023

COMPOSITION:

100% CHARDONNAY

APPELLATION:

RIBBON RIDGE

ALCOHOL | pH:

12.5% | 3.33

HARVEST DATE:

August 30th, 2021-
September 6th, 2021

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. All of the wine 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, x% new) for 12 months followed by another 5 months in stainless steel tank prior to bottling.

VINEYARD

Sourced entirely from our LIVE-certified Ribbon Springs estate vineyard, this wine comes from three very special blocks covering two distinct hillsides. All three blocks are Dijon clone 76, two planted on 3309 rootstock and the third on 101-14.

Block 5: 53% | Block 6: 27% | Block 25: 20%



TASTING ROOM OPEN DAILY

16800 NE CALKINS LANE, NEWBERG, OREGON

503.538.3652 | ADELSHEIM.COM