

# ADELSHEIM

## 2016 RIBBON SPRINGS VINEYARD PINOT NOIR

### DESCRIPTORS:

RASPBERRY  
CEDAR  
SATIN

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### SUGGESTED RETAIL:

\$85

### COMPOSITION:

100% Pinot noir

### APPELLATION:

Ribbon Ridge AVA

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### FERMENTATION:

The grapes were hand-picked towards the middle to end of harvest. Most of the clusters were destemmed into tank, with a small amount of whole clusters included to add complexity and structure (~5%). After a 5-6 day cold soak, fermentation kicked off and lasted 13-14 days. The grapes were pressed then settled in tank prior to being racked to barrel.

### AGING:

The wine was aged in French oak barrels, 33% new, for 10 months prior to bottling.

### ALCOHOL | pH:

13.5% | 3.62

### PRODUCTION:

264 cases | 12 / 750ml bottles

20 cases | 6 / 1.5L bottles

### HARVEST DATES:

September 15-16, 2016

### BOTTLING DATES:

August 11, 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

*"Ribbon Springs always has such a lovely perfumed fragrance to it—like fresh raspberries, purple lilac, and cinnamon bark—and this vintage is classic Ribbon. There's a burst of juicy fruit on the palate that's wrapped with fine, satiny tannins. It's so supple. The tannins frame the wine through the long, elegant finish."*

### VINEYARD

Our Ribbon Springs estate vineyard is split up into two sections—the northern and southern slopes—but both enjoy southern exposure. Originally planted in 1996, this picturesque site features sedimentary soils on elevations ranging between 400 – 600 feet. While the entire site is over 100 acres, only half (53 acres) is planted vineyard. The rest was intentionally left up to nature. Huge trees, oak groves, and wildlife corridors create a lush and bountiful eco-system that we believe is part of the wild magic of the place, and why the wine is so extraordinary. From this site we produce a Ribbon Springs single vineyard Pinot noir and a Ribbon Springs single vineyard Chardonnay.



TASTING ROOM OPEN DAILY: 11AM - 4PM  
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