

ADELSHEIM

2019 RIBBON SPRINGS CHARDONNAY

DESCRIPTORS:

FLINTY
YELLOW PEAR
LUMINOUS

RELEASE DATE:

May 2022

COMPOSITION:

100% Chardonnay

APELLATION:

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. Most of the wine (93%) was allowed to go through full malolactic fermentation.

AGING:

The wine was fermented and aged in French oak barrels (both 228L barriques and 500L puncheons, 50% new) for 12 months followed by another 5 months in stainless steel tank prior to bottling.

ALCOHOL | pH:

12.5% | 3.24

PRODUCTION:

331 x 750mL 12pk

HARVEST DATE:

September 14, 2019

BOTTLING DATE:

February 5, 2021

**2019 HARVEST**

What a unique harvest 2019 was! It certainly had its challenges—yet the end result is something truly special—wines full of life and electricity and thousands of hours of passion. We saw our earliest vines wake up in the beginning of April. Warm, dry weather followed bud break and allowed the vines to grow quickly. By July, we noticed that, unlike the last few early and warm vintages, we were not experiencing extreme heat spikes. The temperatures were mild almost the entire summer, promising a classic, cool Oregon vintage. September was the challenge. Temperatures cooled and several strong rain events passed through the vineyard. But this was Adelsheim's 43rd harvest, and experience kicked into gear. We were patient, protected our vines, and after a perfect stretch of dryout days arrived, we sprung into action. The end result was fruit of exceptional quality and a vintage we are immensely proud of.

TASTING NOTES from WINEMAKER GINA HENNEN

'I just love this wine. It has an elusive yet vibrant quality about it. Laden with flinty minerality and lovely Forelle pear notes, it is dynamic on the palate and brings so much complexity to the table. This is a wine to be savored, slowly and with distinct deliberation.'

VINEYARDS

Entirely sourced from our LIVE-certified Ribbon Springs estate vineyard, this wine comes from 3 very special blocks (5, 25, and 26) covering two distinct hillsides. Two different Dijon clones are represented in this wine—clones 76 (69%) and 548 (31%)—both of which are planted on 3309 rootstock, showcasing the sandy sedimentary soils found at this site.



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