

# ADELSHEIM

## 2017 RIBBON SPRINGS PINOT NOIR

### DESCRIPTORS:

CHERRY  
SPICE  
JUICY

### RELEASE DATE:

May 2020

### SUGGESTED RETAIL:

\$85

### COMPOSITION:

100% PNW

### APPELLATION:

Ribbon Ridge

### FERMENTATION:

The grapes were hand-picked during the beginning of harvest. Most of the clusters were destemmed into tank, with a small amount of whole clusters included to add complexity and structure (~5%). Following a 4-5 day cold soak, fermentation commenced and lasted 10-15 days. After fermentation concluded the wine was pressed and settled prior to racking into barrel.

### AGING:

The wine was aged in French oak barrels, 32% new, for 10 months prior to bottling.

### ALCOHOL | pH:

13.5% | 3.62

### PRODUCTION:

380 cases | 12 / 750ml bottles

100 cases | 6 / 750ml bottles

20 cases | 6 / 1.5L bottles

### HARVEST DATES:

September 28, 2020

### BOTTLING DATES:

August 8, 2018



### 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.

### TASTING NOTES

*'Mmmm...this is so juicy and filled with fresh cherry aromas—it reminds me of picking fresh fruit off the tree. And I love the pop of spiciness in the nose. There's a lovely velvety texture to the wine and this quality carries through to the finish. It's simply delicious.'* - Gina Hennen

### VINEYARD

The Ribbon Springs site is our largest estate vineyard at 120 acres, but only 55 of them are planted. The planted acres contain strictly Pinot noir and Chardonnay, and then the rest of the property is filled with beautiful roaring forests. The elevation runs 400' to 600' and is completely sedimentary soil. This is one of our favorite sites, as we make delicious Single Vineyards wines of both the varietals.

Block 1 (Pom/3309), 75%, planted in 1996  
Block 21 (Pom/101-14), 25%, planted in 1998



TASTING ROOM OPEN DAILY: 11AM - 4PM  
16800 NE CALKINS LANE, NEWBERG, OREGON  
503.538.3652 | ADELSHEIM.COM