ADELSHEIM CELEBRATING 1971 - 2021

2018 RIBBON SPRINGS PINOT NOIR



DESCRIPTORS:

POMEGRANATE CARDAMOM JUICY

RELEASE DATE:

September 2021

SUGGESTED RETAIL:

\$85

COMPOSITION:

100% Pinot noir

APPELLATION:

Ribbon Ridge

FERMENTATION:

The grapes were hand-picked during 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 (~10%). Following a 4-5 day cold soak, fermentation commenced and lasted 13-16 days. After fermentation concluded the wine was pressed and settled prior to racking into barrel.

AGING:

The wine was aged in French oak barrels, 30% new, for 10 months prior to bottling.

ALCOHOL | pH:

13.5% | 3.60

PRODUCTION:

345 cases | 12 / 750ml bottles 100 cases | 6 / 750ml bottles 20 cases | 6 / 1.5L bottles

HARVEST DATES:

September 26, 28, 30, 2018

BOTTLING DATES:

August 7, 2019





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

'Immediately engaging, this wine offers lavish aromas of juicy pomegranate, freshly ground cardamom, licorice root, and spiced red apples. It has an open, generous midpalate but is wrapped at the edges with refined, structural tannins that provide balance. There's a seamless quality to this wine I find very compelling.'

VINEYARD

The Ribbon Springs site is LIVE-certified and our largest estate vineyard around 100 acres, but only 55 of them are planted. The planted acres contain both Pinot noir and Chardonnay, with the rest of the property filled with beautiful forest lands. The elevation runs 400-600' and is composed of sedimentary soil formed from ancient sea beds. This year the wine is derived primarily from Pommard clone with a touch of clone AS-2 for added complexity.