

ADELSHEIM

2019 RIBBON SPRINGS PINOT NOIR

DESCRIPTORS:

CHERRY
LUSH
SILKEN

RELEASE DATE:

May 2022

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 (~8%). 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:

13.0% | 3.54

PRODUCTION:

171 x 750mL 12pk
400 x 750mL 6pk
20 x 1.5L 6pk

HARVEST DATE:

September 26, 2019

BOTTLING DATE:

August 3, 2020



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 smell lovely red fruits and delicate baking spices, made complex with fragrant incense and a hint of rosemary. This has a surprising delicacy for such a lush and silken wine. It hints at what's to come in the future.'

VINEYARDS

Ribbon Springs is our largest estate vineyard at around 100 acres, but only 55 of them are planted. The planted acres contain both Pinot noir and Chardonnay; the rest of the property is filled with beautiful forest lands. The vineyard sits at 400-600' elevation and is composed of sedimentary soil formed from ancient seabeds. This wine is entirely Pommard clone and is a blend of blocks 1 (75%) and 21 (25%).



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