

# ADELSHEIM

## 2022 RIBBON SPRINGS PINOT NOIR

### TASTING NOTES

*I hesitate to write down all of the specific aromas and flavors I see in this wine; parsing them out individually seems unfair. The magic of this wine is in its complexity, its wholeness. It is better to experience it in its entirety. And what a delightful experience that is.*

### WINEMAKING

*Widely considered a fickle and troublesome variety, Pinot noir is our chosen soul mate. No other red grape can so clearly translate the vintage, the soils, and the way it was handled quite like Pinot noir. In both the vineyard and the winery we take great care to ensure that its expression remains true to its nature—never forced and always in keeping with what the vineyard has to say. Our approach is intentionally non recipe-driven. Rather, we prefer to be responsive to vintage and leverage our years of experience, letting intuition and taste guide the way. Some vintages and vineyard sites, for instance, respond better to whole cluster fermentations, such that the amount of stem inclusion changes for each wine and vintage. Our cap management during fermentation consists primarily of pump overs, with our daily tastings indicating the need for an occasional punch down. Certain wines have longer elevation in barrel in given vintages purely based on their pace of development. All of these winemaking choices are in service to our ultimate goal—to respect and enhance the inherent qualities of our vineyards and do our best to get out of the way. - Gina Hennen, Winemaker*

### DESCRIPTORS:

SPICED CHERRY  
PERFUMED  
VELVET

### PRODUCTION:

463 x 750mL 12pk  
100 x 750mL 6pk

### HARVEST DATES:

October 11, 2022  
& October 13, 2022

### COMPOSITION:

100% Pinot noir

### APPELLATION:

RIBBON RIDGE

### ALCOHOL | pH:

14.0% | 3.69

### BOTTLING DATE:

August 14, 2023



### FERMENTATION

The grapes were hand-picked in the middle to end of harvest, then sorted into stainless steel tanks (6% as whole cluster). Following a 4-day cold soak, fermentation commenced and lasted 17 days. Cap management consisted primarily of gentle pump overs with the occasional punch down. Once fermentation was complete the grapes were gently pressed and settled, then racked to barrel.

### AGING

The wine was aged for 10 months in 228L French oak barrels, of which 23% were new.

### VINEYARD

Ribbon Springs is one of our largest estate vineyards at around 100 acres, but only 54 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 seabed.

Block 1 (Pommard): 91% | Block 21 (Pommard): 9%



TASTING ROOM OPEN DAILY

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