

ADELSHEIM



*Auxerrois*  
2007 Willamette Valley  
ALC. 13.5% BY VOL.

## AUXERROIS Willamette Valley 2007

### WINE BACKGROUND

- When two clones of Auxerrois (*oak-sair-wah*) were brought into Oregon from Alsace in 1977, we knew next to nothing about the variety. Still, after tasting some test wines made at Oregon State University, our interest was piqued.
- DNA testing has shown that Auxerrois, like Chardonnay, Aligoté, Gamay and 10 other varieties, is a cross dating from medieval times between Pinot noir and an ignoble variety called Gouais blanc.
- It is also the name of a duchy surrounding the town of Auxerre near Chablis, but the variety has disappeared from that area and all other parts of Burgundy. In fact, there are probably less than 500 acres of it planted in the world.
- Its early ripening has allowed it to flourish in Luxembourg (even achieving Premier Cru status), but in Alsace, the variety is now treated as a second-class citizen, consigned to blends often with Pinot blanc. In the US, we know of only two other producers.

### GROWING SEASON

- Bud break occurred in the north Willamette Valley during the third week of March, and bloom during the second week of June.
- Harvest began in mid-September with two weeks of perfect weather and ideal picking conditions. This was followed by rainfall, which created challenges that we met with skilled preparation and experience in the vineyard and winery. Special care was taken in both picking and sorting to insure the very best fruit.
- Our Auxerrois grapes were picked on September 29.

### VINEYARDS

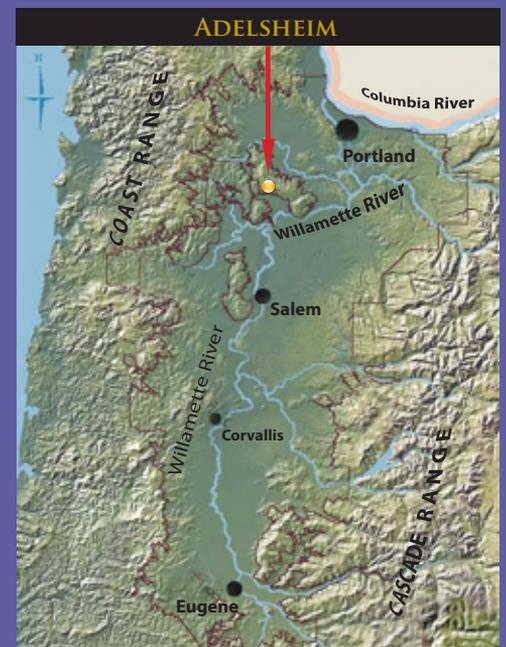
- Though we planted Auxerrois soon after its release from Oregon State University back in the mid-eighties, that vineyard, plus a second planting, never gave us reason to treat the wine as anything more than a blending tool.
- However, the 1.65 acres we planted in 2002 on a north slope at Ribbon Springs Vineyard proved so exciting that we've added another 2/3 acre.
- It turns out that there are two keys to growing Auxerrois so that it can become exciting wine: the first is planting on a cool site, the second is avoiding vineyard drought stress. Our vineyard management at Ribbon Springs incorporates both, and the white wines from Ribbon Springs seem to gain in complexity each year.

### WINEMAKING

- The techniques used to produce this Auxerrois mirror those of almost all our other white wines. We gently press the whole clusters in our membrane press to get juice as free from bitter tannins as possible.
- Then, after allowing the juice to settle for a day, it is pumped into stainless steel tanks (though 5% - 1 barrel's worth - was put in very old oak to give a touch of richness, but not oakiness). Malolactic fermentation was prevented in order to retain as much of the gorgeous fresh fruit aromas as possible.
- After the cool fermentation, the wine was allowed to sit on the dead yeast lees to gain a little more complexity. The Auxerrois was bottled on April 19, 2008.

*"There are aromas of juicy apple, pear, white peach and honey in the nose of this wine. In the mouth these fruits reappear together with subtle flavors of fennel and tarragon. With its perfect textural balance of acid, alcohol and fruitiness, the wine has body and length on the palate, yet remains fresh. Auxerrois is wonderful on its own as an apéritif, or with many courses at the beginning of a meal. It would pair beautifully with crab salad or cured salmon with tarragon dressing."*

Dave Paige, Winemaker



### Technical Information

Alc: 13.5% by vol  
TA: 5.4 g/L  
pH: 3.43  
RS: 0.025%  
Production: 708 cases (750 ml)

