

# 2011 Adelsheim Auxerrois



## THE PLACE

We planted Auxerrois soon after its release from Oregon State University back in the mid-eighties. Neither this original vineyard, nor a second planting, ever gave us reason to treat the wine as anything more than a blending tool. The 1.65 acres we planted in 2002 on a north slope at our Ribbon Springs Vineyard proved so exciting that we since added another 2/3 acre. 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.

## THE WINE

This wine has aromas of tarragon and fennel bulb, plus green pear, mineral, and citrus blossom. In the mouth, these flavors reoccur and you'll find a lively, refreshing texture. With its 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 well with crab salad or cured salmon with tarragon dressing.



# ADELSHEIM

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## 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 between Pinot noir and an ignoble variety called Gouais blanc. Auxerrois is also the name of the area surrounding the town of Auxerre near Chablis, but the variety has disappeared from that area and all other parts of Burgundy. There are probably less than 5700 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 mostly used with Pinot blanc in the production of Crémants d'Alsace. In the U.S., we know of only two other producers.

## Growing Season:

A cool spring caused bud break to occur 22 days later than average on May 8th. However, perfect warm weather during bloom (which occurred on July 7th) allowed for an amazing fruit set. Large cluster sizes warranted heavy cluster thinning, leaving a low amount of clusters - at times below one cluster per shoot on average - to ripen. Berry ripening progressed throughout the cooler summer until veraison occurred on Sept 13th (20 days behind). The first part of September brought excellent warm and dry weather with highs in the 80's and 90's. October began with cool temperatures, highs in the 60's, and high rainfall. One week prior to harvest the weather took a turn for the better providing near perfect conditions for the rest of harvest. The cool season and long hang time allowed the grapes to develop slowly, increasing complexity and flavor profiles. Grapes for this Auxerrois were harvested on October 18.

## Winemaking:

The whole clusters were gently pressed in our membrane press to yield juice as free of bitter tannins as possible. The juice was subsequently settled in tank prior to racking and yeast inoculation. The wine was then completely tank fermented at a low temperature to retain fruit purity and aromatic freshness. Malolactic fermentation was prevented in order to preserve the wine's varietal character. After the cool fermentation, the wine was sur lies aged in tank for added richness and complexity.

## Vineyard

Appellation: Ribbon Ridge  
Production: 1,045 six-bottle cases

## Wine

Alcohol: 13.0%  
pH: 3.10