



2013 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 distinctive jasmine, kiwi, fresh fennel and pear notes. The palate brings ripe apple and pineapple flavors, textural richness, and a distinct mineral finish. 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.



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:

The 2013 growing season got off to an early start due to continuous warmer than average temperatures throughout the spring season. Bud break occurred at our warmest sites on April 3rd, which was about 2 1/2 weeks earlier than the warm 2012 growing season and about 1 1/2 weeks earlier than average bud break in the Willamette Valley. Flowering was first observed in the beginning of June, with the completion of bloom around June 20th. Moderate berry set led to average sized clusters, with some variation in size due to an extended bloom period of fluctuating temperatures. Berry ripening progressed quickly due to warm temperatures and ample sunshine. Veraison was underway by the middle of August and full color was observed by the first of September. Harvest got off to an early start, with the first fruit arriving at the winery on September 12th. A quick shift in weather patterns, including cooling temperatures, then occurred, allowing us to slow down picking and harvest each block at optimal ripeness. Fruit for this wine was harvested on September 20, 2013. The 2013 growing season was a dynamic vintage that resulted in wines displaying layers of flavor and texture combining the most desired aspects of both warm and cool vintages.

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. Then 9% of the wine underwent a slow, cool fermentation in neutral barrels (91% in stainless steel tanks) 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. This wine was bottled on March 21, 2014.



Vineyard

Appellation: Ribbon Ridge
Production: 1,003 six-bottle cases

Wine

Alcohol: 13.5%
pH: 3.15

ADELSHEIM

16800 NE Calkins Lane, Newberg, OR 97132
Tel: (503) 538-3652 www.adelsheim.com