



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.



16800 NE Calkins Lane | Newberg, Oregon 97132
503.538.3652 | adelsheim.com

2014 Adelsheim Auxerrois

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:

Early April temperatures were warmer than average, which resulted in rapid shoot growth and prompted bud break to begin on April 9, which is roughly one week earlier than typical for the Northern Willamette Valley. Drier and warmer weather continued throughout the early portion of the growing season, pushing bloom to occur around June 10, which is approximately three weeks earlier than average. Bloom started with ideal conditions consisting of warm, dry weather resulting in a compressed bloom time for lower elevations. Higher elevation sites experienced a slightly drawn out bloom, as the weather turned, and cloud cover increased producing light showers. Regardless of bloom conditions, fruit set was ample, allowing for selection of the best clusters to reach maturity. With the exception of a rain event late in June, the growing season was virtually void of rainfall until late September. Veraison first appeared on July 30 and by August 25 berries were in full color. Berry ripening was accelerated as a result of higher than normal day- and night-time temperatures. This resulted in unprecedented growing degree-day accumulation for the area. Harvest got off to an early start, with the first grapes arriving at the winery on September 9. With temperatures two-to-four degrees higher than the September average, harvest maintained a fast pace until the final grapes were picked on September 28.

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 8% of the wine underwent a slow, cool fermentation in neutral barrels (92% 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 27, 2015.



Vineyard

Appellation: Ribbon Ridge
Production: 1,115 six-bottle cases

Wine

Alcohol: 13.5%
pH: 3.13

