

# 2010 Déglacé



## THE PLACE

All of the grapes for this wine were grown at our Ribbon Springs Vineyard (Ribbon Ridge AVA), where we chose several blocks that have given us in past vintages the intense strawberry flavors important for this wine. These blocks were picked on October 19th and 20th, averaging 23° Brix.

## THE WINE

Even with this sweet wine, we stay true to our winery philosophy that a wine's highest use is in pairing with meals. That means retaining enough of the grapes' natural acidity to ensure that the wine never becomes too cloying. Our Deglacé has amazing strawberry shortcake, citrus blossom, and nectarine aromas that meld with the viscous yet firm texture on the palate. It should prove to be a perfect match with red berry tarts, pumpkin cheese-cake, and a wide range of other desserts.



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### Wine Background:

Dessert wines from red-skinned grapes - especially Pinot noir - are relatively rare in the world. We produced our first Deglacé, almost as an experiment, in 2001. Initially, the wine was created for use at the end of winery dinners. Neither of the two ways in which dessert wines are traditionally produced - using grapes that have been desiccated by Botrytis cinerea ("noble rot"), or pressing after the grapes had frozen on the vine - would work for us. A Pinot noir producer would never want Botrytis in its vineyards (it ruins red wines), and we can't remember a fall when a freeze came before the rains of winter. That year, winemaker Dave Paige selected one block of grapes to take to a freezer instead of the winery, and then followed the traditional approach to producing an ice wine. (Well, not entirely traditional. He didn't have to do any of the work in the middle of the night.) Our Deglacé dessert wine has a soft pink color produced from contact with the Pinot noir skins. The residual sugars are on the low end as compared to traditional ice wines, resulting in a consistently balanced wine.

### Growing Season:

Average daily temperatures around 50 degrees for the first three months of 2010 led to an April 12th bud break, which is fairly normal for the Chehalem Mountains. Following bud break, average daily temps increased only slightly above 50 degrees for the three months leading to bloom. The conditions at bloom remained cool on average but daily highs reached above 70 at times and a satisfactory set was the result. Berry development progressed through to veraison on September 9th with temperatures well below average for our summers. Mid-September brought some ripening weather when highs began to extend into the mid 80's and 90's. Near perfect weather arrived in October, allowing for long hang times to develop the complexity and physiological maturity of the fruit. Pinot noir grapes for this wine were harvested on October 19th and 20th.

### Winemaking:

We used post-harvest freezing of grapes (55%) and juice (45%) to create this unusual sweet dessert wine. After the grapes were picked, over half were quickly trucked to a cold-storage facility and frozen. During a one-week period in early February, they were brought back to the winery in small batches and allowed to partially thaw so they could be pressed. The pressed grapes averaged 35° Brix. The juice component was obtained from a saignée process (bleeding off a portion of red wine after only a short period of contact with the grape skins). The saignée juice was frozen in tank to remove water and concentrate the sugars, flavors and other components that remain, bringing the Brix to 37.5°. Yeast that would allow an especially cold fermentation (which retains the maximum possible fruit esters) was added to the juice to start the four-week fermentation. When the wine was bottled on April 15, 2011, it carried a residual sugar level of 19%.

### Vineyard

Appellation: Ribbon Ridge  
Elevation: 400 - 600 feet  
Soils: sandstone-based, sedimentary in origin

### Wine

Alcohol: 10.6%  
pH: 3.35  
RS: 19%  
Production: 230 cases (375ml)