

2011 Adelsheim 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 26 & 27, averaging 21.5° 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 Déglacé 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 cheesecake, and a wide range of other desserts.



ADELSHEIM

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

Wine Background:

Dessert wines from red-skinned grapes - especially Pinot noir - are relatively rare in the world. We produced our first Déglacé, 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 Déglacé 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:

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. Pinot noir grapes for this wine were harvested on October 26 and 27.

Winemaking:

We used post-harvest freezing of grapes (93%) and juice (7%) to create this unusual sweet dessert wine. After the grapes were picked, most were quickly trucked to a cold-storage facility and frozen. During a one-week period in January, they were brought back to the winery in small batches and allowed to partially thaw so they could be pressed. The pressed grapes averaged 38.5° 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 38.5°. Yeast that would allow an especially cold fermentation (which retains the maximum possible fruit esters) was added to the juice to start the 1.5 week fermentation. When the wine was bottled, it carried a residual sugar level of 19.5% by weight.

Vineyard

Appellation: Ribbon Ridge
Production: 465 cases (375 ml)

Wine

Alcohol: 11.4%
pH: 3.47