

# ADELSHEIM

## 2014 Ribbon Springs Pinot noir

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### RIBBON SPRINGS VINEYARD

Lynn and Jack Loacker, co-owners of Adelsheim Vineyard, purchased this 120-acre site on Ribbon Ridge in 1995. With high-density plantings of Oregon's traditional clones, "Pommard" and "Wädenswil," and the newer "Dijon" series, this 60-acre estate vineyard is now our largest source of Pinot noir grapes. Ribbon Springs vineyard sits at 400 to 600 feet above sea level in the Ribbon Ridge appellation of the Chehalem Mountains. The soils are sandstone-based, sedimentary in origin.

### WINEMAKING

Winemakers Dave Paige and Gina Hennen employed the following winemaking techniques: Hand-harvested grapes were gently destemmed into open-top fermenters. This was followed by a four- to six-day cold soak for greater flavor and color extraction. The grapes were then inoculated with a commercial yeast and punched down two-to-three times per day during a seven-day alcoholic fermentation. After pressing, the wine was transferred into traditional small French oak barrels (30% new) where it was aged for approximately 10 months.

### TASTING NOTES

Bing cherry and raspberry aromas lead into a lively palate full of nutmeg and cinnamon spice. The silky tannins and lingering finish on this vibrant wine make it the perfect pairing with coq au vin or other savory poultry dishes.

**Composition:**

100% Pinot noir

**Farming:**

Estate vineyard  
Dry farmed  
LIVE certified

**Aging:**

Small French oak barrels,  
30% new, 10 months

**Harvest:**

September 15-17, 2014

**Bottled:**

August 17, 2015

**Alcohol & pH:**

13.5% | 3.52

**Production:**

487 cases (12 - 750ml bottles)  
20 cases (Six - 1.5L bottles)