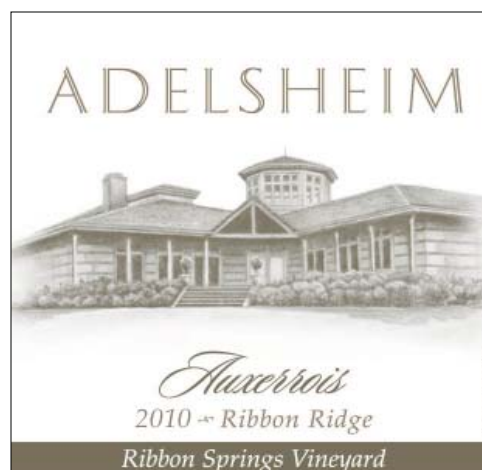
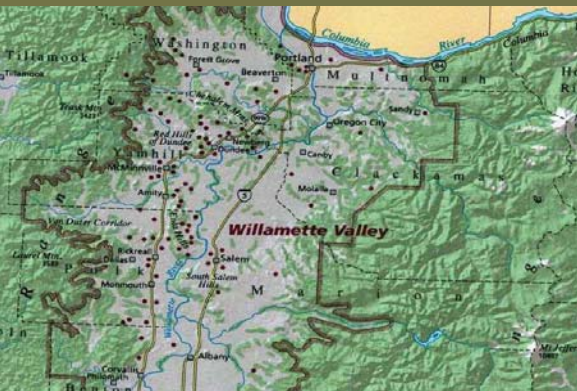


2010 Adelsheim Auxerrois



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 aromas of tarragon and fennel bulb, plus green pear, mineral, and citrus blossom. In the mouth, these flavors reoccur and you'll find a lively, refreshing texture. 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:

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. Auxerrois grapes for this wine were harvested on October 7th.

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. The wine was then completely tank fermented at a low temperature 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 April 15, 2011.

Vineyard

Appellation: Ribbon Ridge
Production: 485 cases

Wine

Alcohol: 13.2%
pH: 3.03

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