



2012 Riesling, Antsy Pants

59 Cases Produced

Vineyard Composition

64% Brooks Vineyard (Eola Hills)
18% Sunnyside Vineyard (Monroe)
18% ANA Vineyard (Dundee Hills)

Chemistry

11% Alcohol
6.4 g/L Residual Sugar
8.8 g/L Titratable Acidity
3.3 pH

Vintage Notes

Antsy Pants is the proprietary name for the barrel selection cuvee of the vintage. It shines the spotlight on interesting aspects of the cellar in any given year.

We haven't seen a vintage like the 2012 in the Willamette Valley for many a year. It was warm and relatively dry. The vines required little manipulation through the growing season other than worrying that they were going to shrivel from a shrinking water table and lack of precipitation. Given the circumstances, we were able to spread out our pick dates and the fruit came in clean and ripe.

After making Riesling in The Valley for over 6 years, one becomes known for something. Sometimes that leads to the phone ringing and an unfamiliar voice comes through with word of some pioneer block vines - self-rooted and deep. I always say yes to these opportunities. Among the new additions in 2012 is Sunnyside Vineyard outside of Salem planted in 1971 and lovingly farmed by Tom Owen and Luci Wisniewski since 1980. Additionally, Andy Humphrey's ANA Vineyard is one of the original sites on Worden Hill Road in the heart of the Red Hills outside

of Dundee. Brooks Vineyard is owned by relatives of the late Jimi Brooks and farmed biodynamically by Chris Williams and Bob Bailey. With great fruit like this very little winemaking is necessary.

Each vineyard's grapes were gently pressed whole-cluster and the juice settled for a few days before being racked off of the gross lees. The must was fermented slowly in small stainless steel drums using 100% native yeasts. After the fermentations reached their natural conclusions, the separate lots were married, stabilized and filtered by the gentlest means. The wine was bottled on April 16th, 2013.