



2013 Riesling, Willamette Valley

440 Cases Produced

Vineyard Composition

Brooks Vineyard, Eola-Amity
Cuddihy Vineyard, Yamhill-Carlton
Sunnyside Vineyard, Salem
Tunkalilla Vineyard, Eola-Amity
Roncali Vineyard, West Eugene

Chemistry

10.6% Alcohol
13.0 g/L Residual Sugar
9.7 g/L Titratable Acidity
2.92 pH
IRF Scale: Medium Dry

Vintage Notes

The Willamette Valley Riesling is a multi-vineyard and multi-appellation blend. The key to this wine is balance. The play of sugar, acid and alcohol results in a sum that is greater than its parts. The natural 'fruitiness' of the Riesling varietal is kept in check by the grape acids which develop in the berries during the cool nights of the ripening season. When the right balance is reached it is not so important if the wine is sweet or dry. Balance creates a dynamic wine that is exciting to drink and that pairs well with a variety of foods.

The vineyard sources for this wine vary by soil, altitude and location. Brooks, Cuddihy and Sunnyside are all original plantings from the early 1970's. Roncali was planted in the early 80's in the deep coastal foothills and Tunkalilla is a ten-year-old site up above Cristom Vineyards. They all are exceptionally expressive sites farmed in a sustainable fashion and without irrigation.

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 a walk-in cooler in small stainless steel drums using a collection of commercial and native yeasts. After the fermentations reached their natural conclusions, the separate lots were blended, stabilized and filtered by the gentlest means. The wine was bottled on May 22, 2014. The 2013 vintage is great for high-acid dynamic whites. This Riesling is off-dry.

Typical citrus and green apple are present along with tropical fruits, melon and fresh herbs. has a sweet peachy nose, powerful viscosity and refreshingly dry finish.