



## 2014 Riesling, Willamette Valley

490 Cases Produced

### Vineyard Composition

51% Roncali Vineyard, Eugene Coastal Foothills  
35% Sunnyside Vineyard, Salem  
14% Cuddihy Vineyard, Yamhill-Carlton

### Chemistry

12% Alcohol  
7.1 g/L Residual Sugar  
8.5 g/L Titratable Acidity  
2.92 pH  
IRF Scale: 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. 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. 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 selection 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 23rd, 2015. The 2014 vintage is great for aromatics, texture and richness in the white wines. This Riesling is dry. Typical stone fruit, citrus and green apple are present along with tropical fruits, melon and fresh herbs.