



2015 'Antsy Pants' Reserve Dry Riesling

70 Cases Produced

Vineyard Composition

66% Sunnyside Vineyard, Salem
34% Roncali Vineyard, West Eugene Foothills

Chemistry

12% Alcohol
1.4 g/L Residual Sugar
7.8 g/L Titratable Acidity
2.88 pH
IRF Scale: Dry
100% Wild Yeast

Production Notes

Antsy Pants Reserve 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. In the case of this Riesling blend, we selected barrels (stainless steel drums, actually) from the oldest vineyards in the cellar. And we selected only native (or "wild") yeast fermentations.

Vineyard Notes

The vineyard sources for this wine vary by soil, altitude and location. Roncali is a cool site on the far westside of Eugene farmed by the Cagle family. The location and aspect lead to a small yield of very concentrated berries. Sunnyside Vineyard was established near the Salem I-5 corridor in 1971. The site was settled and has been farmed by Tom Owen and Luci Wisniewski since 1980. It is LIVE certified and lovingly tended.

Vintage Notes

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 only native yeasts. After around six months, the fermentations reached their natural conclusions. The wine was blended, cold-stabilized and filtered by the gentlest means. This wine was bottled on July 7th, 2016. This Riesling is dry.