



## 2015 Riesling, Willamette Valley

490 Cases Produced

### Vineyard Composition

55% Roncali Vineyard, West Eugene

45% Sunnyside Vineyard, Salem

### Chemistry

12% Alcohol

5.7 g/L Residual Sugar

8.0 g/L Titratable Acidity

2.93 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. The 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. Roncali was established in the early 80's in the deep coastal foothills outside of Eugene. It is a small site planted to Pinot noir and Riesling and tended to by the Cagle family who live above the vineyard. They are both 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 about 6 months the fermentations reached their natural conclusions. The separate lots were then blended, stabilized and filtered by the gentlest means. The wine was bottled on July 7th, 2016. The warm 2015 vintage allows for the juiciness of Riesling even in such a racy expression. This Riesling is dry.

Wine Enthusiast 93 points and Editors Choice

Vinous 90 points (Feb 2018)