



2016 Riesling, Willamette Valley

470 Cases Produced

Vineyard Composition

43% Sunnyside Vineyard, Salem
57% Roncali Vineyard, West Eugene

Chemistry

12.8% Alcohol
7.2 g/L Residual Sugar
7.9 g/L Titratable Acidity
2.98 pH
IRF Scale: Medium Dry
40% Wild Yeast

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.

Vineyard Notes

The vineyard sources for this wine vary by soil, altitude and location. Sunnyside is a LIVE certified site with all original self-rooted plantings from the early 1970's. Roncali is a cold site nestled against the Coastal Range planted in the early 80's. They both are exceptionally expressive sites farmed in a sustainable fashion and without irrigation.

Production 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 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 in May, 2017. The 2016 vintage is great for balance and texture. This Riesling is off-dry. Typical citrus and green apple are present along with tropical fruits, melon and fresh herbs.