

2022 RIESLING

VINTAGE FACTS 2022

Following a relatively warm winter, the spring of 2022 will be remembered for frost impacts and prolonged cool and wet conditions into mid-June. In Oregon, the winter was the eighth warmest on record. The vines were slow to recover but experienced nearly ideal conditions during bloom, leading to a much larger than anticipated fruit set. The rest of the summer provided ample warmth, with certain areas experiencing a record-breaking stretch of eight days over 95 degrees in late July, but very little heat stress.

The 2022 growing season in the Pacific Northwest from April through October was a whiplash from a cool and wet spring to one of the driest and warmest ripening periods on record. When bloom finally arrived, it did so during a moderate heat spike but under mostly clear skies, resulting in an excellent fruit set, ultimately, huge clusters. As a result, fruit thinning was very important. Our lack of growth during the cool April delayed ripening and contributed to a late harvest period.

Harvest occurred in glorious conditions. A run of days with temperatures above 80 degrees in early October was welcome. Thankfully, the clear weather held and allowed the grapes to improve in flavor and quality. Willamette Valley Vineyards' harvest concluded on October 31st. The Pinot Noir yields were especially fruitful with great potential. It was the largest harvest to date for Willamette Valley Vineyards with over 2,000 tons harvested off our estate vineyards.

Courtesy of Gregory V. Jones, CEO, Abacela Vineyards and Winery

WINEMAKING NOTES

The stylistic vision of this wine is classic, Oregon-original Riesling, focusing on crispness, good acidity and a hint of sweetness. The grapes were lightly whole cluster pressed, and the must was cold settled. Clean juice was then racked to another stainless steel tank for fermentation. It was inoculated with a selected yeast strain, promoting high fruit tones along with fruit cocktail aromatics. Fermentation lasted approximately three weeks at 55° F. The wine was racked shortly after fermentation to preserve fruitiness and bottled after fining.



TECHNICAL DATA

Grape Type: Riesling

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Laurelwood (windblown, glacial loess), including Pisolites and Missoula Flood sediment

Harvest Date: October 25 – 30, 2022

Harvest Statistics

- **Brix:** 21.1°
- **Titrateable Acidity:** 8.93 g/L
- **pH:** 3.06

Finished Wine Statistics

- **Alcohol:** 10.5%
- **Titrateable Acidity:** 9.637 g/L
- **pH:** 3.03
- **Sulfate Level:** low

Fermentation: Stainless steel tanks

Bottling Date: July 2023

SWEETNESS SCALE



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TASTING NOTES

This semi-sweet wine opens with a bouquet of poached pear, delicate florals and green apples. The luscious mouthfeel displays flavors of melon, pear and nectar. The finish is wonderfully persistent with a perfect balance of sweetness and refreshing crispness.

Peak Drinkability: 2023 – 2025

FOOD PAIRINGS

Serve well-chilled and allow to warm in your glass for optimal enjoyment. Pair with spicy Asian and Mexican dishes, German-inspired dishes like sausage and schnitzel and desserts like fruit pies, crème brûlée or a savory artisan cheese plate.

