

## TASTING NOTES

This semi-sweet wine opens with a bouquet of white peach, orange, pineapple and honeysuckle. The mouthfeel is luscious with refreshing acidity that activates the palate and displays flavors of juicy apple, honeydew melon, apricot, lychee and nectar. The finish is wonderfully persistent with a perfect balance of sweetness and crispness.

**Peak drinkability:** 2021 – 2023

## 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:** September 3 – 21, 2020

### Harvest Statistics

**Brix:** 22.2°

**Titrateable acidity:** 9.75 g/L

**pH:** 2.90

### Finished Wine Statistics

**Alcohol:** 8.4%

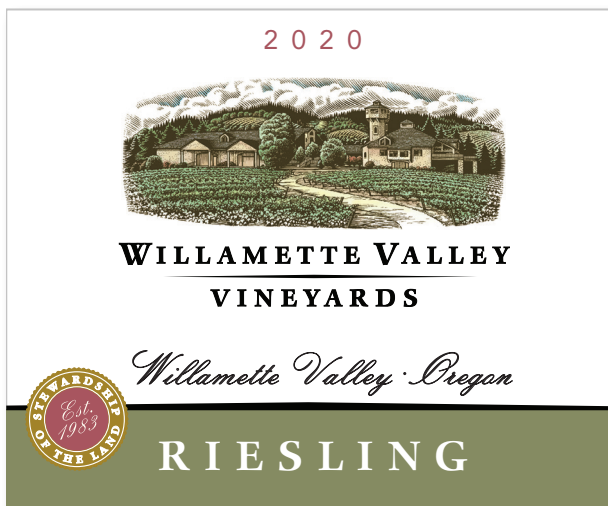
**Titrateable acidity:** 8.85 g/L

**pH:** 2.90

**Residual Sugar:** 54 g/L

**Fermentation:** Stainless steel tanks

**Bottling Date:** July 2021



## VINTAGE FACTS 2020

A mild and dry winter in 2019-20 was followed by a dry growing season. Rain during bloom reduced the crop size by 38% on average, which is the lowest in Oregon winemaking history. Following bloom, we had a beautiful growing season, with warm and dry conditions. When we have a low yielding vintage, the wines are very concentrated in color, tannins and body. Heat stress during the summer was moderate and pest and disease pressure was low.

The expansive size of the Willamette Valley and the fact that our vineyards are scattered throughout were a clear advantage for fruit sourcing after the wildfires this season; our sites were largely unimpacted.

It is very rare in Oregon that you get enough hang time on the vine to develop brown seeds. In mid-September, the daytime temperatures in some areas barely cracked 60 degrees, halting sugar ripeness, but continuing physiological ripeness where things like flavors and tannins develop. Much of the tannins come from the seeds and 2020 had a higher level of brown seeds, so the resulting wines have complex nutty, spicy and earthy qualities.

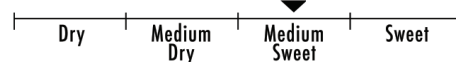
## WINEMAKING NOTES

The stylistic vision of this wine is to create a consistent 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, which promote 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.

## FOOD & SERVING SUGGESTIONS

Serve well-chilled and allow to warm in your glass for optimal enjoyment of aromas and flavors. Perfect as an aperitif or as an ideal pairing to spicy Asian dishes, seafood and rich cheeses. This wine is versatile enough for dessert pairings like fruit tarts and crème brûlée or savory options like an artisan cheese plate.

THIS RIESLING IS:



IRF<sup>®</sup> INTERNATIONAL RIESLING FOUNDATION

