

2018 RIESLING

VINTAGE FACTS 2018

While it was a warmer than average vintage, temperatures stayed in the low to mid 90s with few heat spikes, making for a balanced year with less widespread heat stress like in years' prior, especially 2017. Low rainfall during late September and into October allowed winemakers to easily manage harvest, picking grapes when they wanted to, instead of dodging rain or having to pull fruit early. When moderately warm days occur along with cool nights, vines can rest in the evening and concentrate efforts on developing more fruit complexity and flavors. Ideal conditions like this occurred throughout Oregon in 2018.

Late bud break was due to a slightly wet and cooler April in 2018. Bloom in veraison caught up quickly and was close to average across the state. While there was low bird pressure, there were enormous amounts of yellow jackets, which points to a mild winter with temperatures not cold enough to keep the insect populations down.

Harvest was slow and steady in Oregon resulting in truly dialed in fruit composition with sugar levels, acidity, and pH all close to average.

Bree Stock MW, Oregon Wine Board Education Manager said: "The 2018 vintage in the Willamette Valley and Oregon overall is looking to make some exceptional wines. Not exactly a return to normal, as the spring and summer were some of the warmest and driest on record, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity."

Courtesy of the Oregon Wine Board.

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 two weeks at 55° F and was then stopped to preserve natural sweetness. The wine was left on its lees until fining took place prior to bottling the wine.



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: Sept. 24 – Oct. 16, 2018

Harvest Statistics

- **Brix:** 18.4° – 120.9°
- **Titrateable Acidity:** 9.49 – 11.98 g/L
- **pH:** 2.88 – 2.94

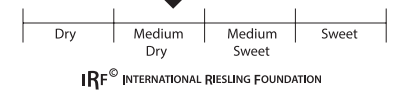
Finished Wine Statistics

- **Alcohol:** 9.2%
- **Titrateable Acidity:** 9.72 g/L
- **pH:** 2.84
- **Sulfate Level:** low

Fermentation: Stainless steel tanks

Bottling Date: April – May 2019

SWEETNESS SCALE



TASTING NOTES

This semi-sweet wine opens with vibrant aromatics of citrus, stonefruit and tropics that leap from the glass. The mouthfeel is juicy and luscious with bright acidity that activates the palate for beautiful movement and highlights the flavors of peach, tangerine, pear and honeysuckle. The finish is wonderfully persistent with balance of sweetness and refreshing crispness.

Peak Drinkability: 2019 – 2021

FOOD PAIRINGS

Pair with nearly all Asian cuisine including Thai, Vietnamese, Chinese, Japanese and Indian. The spices will be complemented by the sweetness and refreshing acidity to cleanse the palate. Also enjoy with German-inspired dishes like sausage and schnitzel, Mexican dishes like chile verde and enchiladas and desserts like fruit tarts and pies.

