

# 2019 RIESLING

## VINTAGE FACTS 2019

A relatively mild, early winter in 2018 was followed by a cold and wet second half of winter in 2019 and then a wet but warm spring. The growing season saw a few mild frosts during late April, but started off warmer than average, moderating through mid-vintage with fewer-than-average heat spikes. The vintage will be remembered for the early rains in September and rapid cool down into October which challenged harvesting decisions. Degree-day totals for 2019 ended up similar to 2012 and 2018, marked by the lowest heat accumulation experienced in September and October since 2007. Phenological timing and interval lengths were similar to observations in 2018 averaging April 16th for bud break, June 8th for bloom, August 14th for véraison and September 27th for harvest. The cool vintage came largely from substantially lower maximum temperatures while minimum temperatures were near-average to slightly above-average.

*Courtesy of Gregory V. Jones, Linfield College Evenstad Center for Wine Education.*

## 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. 30 – Oct. 10, 2019

### Harvest Statistics

- **Brix:** 19.4°
- **Titrateable Acidity:** 11.15 g/L
- **pH:** 2.89

### Finished Wine Statistics

- **Alcohol:** 9.0%
- **Titrateable Acidity:** 10.31 g/L
- **pH:** 2.87
- **Sulfate Level:** low

**Fermentation:** Stainless steel tanks

**Bottling Date:** April – June 2020

## SWEETNESS SCALE



## TASTING NOTES

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

**Peak Drinkability:** 2020 – 2022

## FOOD PAIRINGS

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 pies or creme brulee or savory options like an artisan cheese plate.

