



2024 RIESLING

VINTAGE FACTS 2024

The 2024 growing season in the Willamette Valley was on par with long-term averages. A wet winter was followed by a moderate spring and summer, with bud break occurring on April 15th.

A stormy May followed by higher temperatures, including a short heatwave in July that reached 100 degrees Fahrenheit, led to high humidity and a small boost in sugar levels. Vineyard stewards were prepared and proactive, so the vines avoided most negative impacts of the humidity, and the fruit increased in vigor. A warmer-than-average August helped the fruit catch up before cooler weather returned. The fruit matured naturally and reached its full potential thanks to the moderate, low-stress growing season.

Harvest began on September 23rd, later than average, with intermittent rain throughout the season. Harvest finished at the end of October, with the fruit showing an impressive balance of flavor, acid and ripe tannins. Our winemakers are excited about how this exceptional vintage displays.

WINEMAKING NOTES

The stylistic vision of this wine is classic Oregon Riesling that focuses 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 – 29, 2024

Harvest Statistics

- **Brix:** 21°
- **Titrateable Acidity:** 8.90 g/L
- **pH:** 3.11

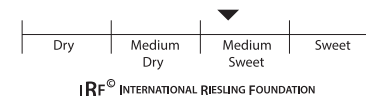
Finished Wine Statistics

- **Alcohol:** 11.1%
- **Titrateable Acidity:** 7.286 g/L
- **pH:** 3.08
- **Sulfate Level:** low

Fermentation: Stainless steel tanks

Bottling Date: August 7, 2025

SWEETNESS SCALE



TASTING NOTES

This semi-sweet wine opens with notes of jasmine and honeysuckle, unfolding into a delicate bouquet of golden apple and honeydew. The palate offers flavors of white peach, pear and cardamom, ending with lingering flavor intensity and fresh acidity.

Peak Drinkability: 2025 – 2028

FOOD PAIRINGS

Serve well-chilled, and allow the wine to warm in your glass for optimal aromas and flavors. Perfect as an aperitif or as an ideal pairing to spicy Asian dishes like Vietnamese spring roll, fried foods such as jalisco tostada with pico de gallo and spicy dishes.

