

## TASTING NOTES

This semi-sweet wine opens with luscious aromas of citrus, tropical and stone fruits. The mouthfeel is juicy with bright acidity that activates the palate and displays flavors of peach, pineapple, lychee, clove and honeycomb. The finish is wonderfully persistent with a balance of sweetness and refreshing crispness.

Peak drinkability: 2018 - 2020.

## TECHNICAL DATA

**Grape Type:** Riesling

**Appellation:** Willamette Valley

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

**Harvest Date:** Sept 22 - Oct 28, 2017

### Harvest Statistics

**Brix:** 18.0° - 22.0°

**Titrateable acidity:** 9.06 - 10.62 g/L

**pH:** 2.99 - 3.10

### Finished Wine Statistics

**Alcohol:** 8%

**Titrateable acidity:** 10.32 g/L

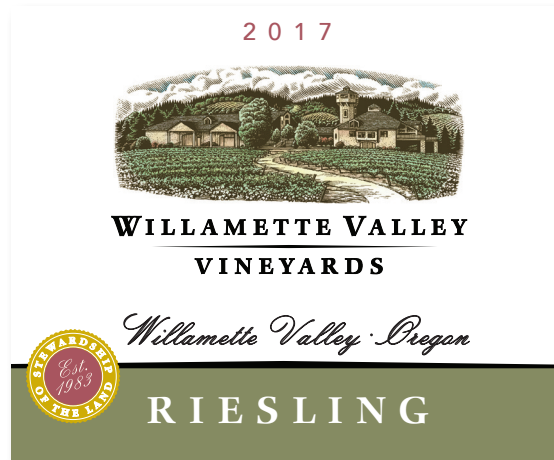
**pH:** 2.95

**Residual Sugar:** 67.5 g/L

**Fermentation:** Stainless steel tanks

**Bottling Date:** April & May 2018

**Cases Bottled:** 24,275



## VINTAGE FACTS 2017

After a few dry winters, the 2016-17 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break in Oregon started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering in most areas of the state. However, a cool down in early June slowed flowering through the second and third week of the month then was followed by a few days of record high temperatures. Growers statewide noted that flowering was very complete and produced a very good fruit set. Many also indicated that the warm conditions in 2016 set the stage for increased fruitfulness, producing more clusters per vine and larger clusters.

July ramped up the heat moving the vintage rapidly to véraison. However, August saw multiple one day records for maximum daytime temperatures with heat stress events early and late in the month. The result was that August 2017 was the warmest August on record in the state and the majority of the western US. Growers noted that the heat stress did not produce much sunburn but may have delayed ripening in some varieties. There was no impact of smoke from forest fires on Willamette Valley producers, unlike Southern Oregon and the Columbia Gorge AVAs, except that the possible disadvantages of the hazy weather during early stages of ripening reduced sunlight intensity and could have caused reduced photosynthesis.

A warm early September accelerated fruit development, but was slowed by a cool down mid-month. Feeling that the harvest was going to be fast and furious, growers breathed a sigh of relief with the cooler conditions and proceeded to have a slow and steady harvest. From grower reports,

2017 ended with near average to slightly higher than average sugar and acid levels with many touting beautiful flavors and well-balanced fruit.

*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 two specially selected yeast strains, which promote high fruit tones along with fruit cocktail aromatics. Fermentation lasted approximately eight 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 or more savory options like blue cheese crème brûlée.

### THIS RIESLING IS:

