

WILLAMETTE VALLEY VINEYARDS



2015 RIESLING

HISTORY of SUCCESS

- 2014:** 89 pts & Best Buy - *Wine Enthusiast*
- 2013:** 89 pts & Best Buy - *Wine Enthusiast*
- 2012:** GOLD - *2014 Portland Seafood & Wine Competition*
- 2011:** DOUBLE GOLD - *2013 San Francisco Chronicle*
- 2010:** 90 pts & Best Buy - *Wine Enthusiast*

TASTING NOTES

This semi-sweet wine opens with luscious aromas of citrus and tropical fruits. The mouthfeel is juicy with bright acidity that activates the palate and displays flavors of peach, pineapple and honeysuckle. The finish is wonderfully persistent with balance of sweetness and refreshing crispness. Peak drinkability 2016-2018.

Food Pairings: Serve well-chilled and allow to warm in your glass for optimal enjoyment of aroma and flavor. 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 savory options like blue cheese creme brulee.



www.WillametteValleyVineyards.com

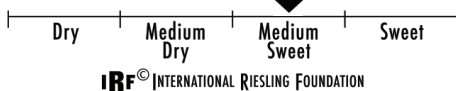
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Jim Bernau, Founder/Winegrower

Tasting Notes

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THIS RIESLING IS:



Technical Data

Grape Type: Riesling

Appellation: Willamette Valley

Vineyards: Kraemer Farms, Tualatin Estate Vineyard & Meadow View

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

Harvest Date: September 23 - October 21, 2015

Harvest Statistics

Brix: 18° - 23°

Titrateable acidity: 8.2 - 12.1 g/L

pH: 2.9- 3.15

Finished Wine Statistics

Alcohol: 9.5%

Residual sugar: 72.2 g/L

Titrateable acidity: 9.5 g/L

pH: 2.98

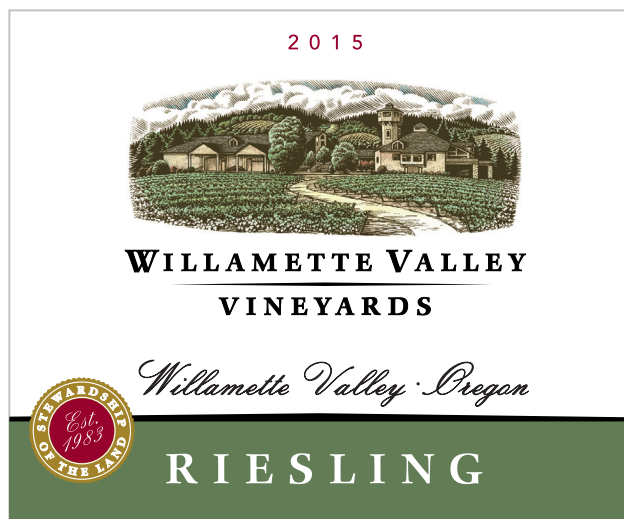
Yeast Strain: VL-1, QA23

Fermentation: 100% Stainless Steel

Bottling Date: May 2016

Release Date: July 2016

Cases Bottled: 19,000



Vintage Facts 2015

The 2015 vintage began with warm weather conditions in the winter that continued throughout spring and summer. Yet, light scattered showers in late August and a return to normalcy in September gave a break to what was an intense growing season. The result was concentrated, balanced fruit throughout the state.

The 2015 vintage started with bud break in March, two to three weeks early depending on the site. The early trend continued with higher than normal temperatures through spring, which created exceptional conditions for bloom, flower and fruit set. As spring gave way to summer, conditions continued to be warmer than usual and consequently grape clusters were far larger than typical. Growers had the choice to slow down ripening by leaving extra fruit on the vine for balance. As September gave way to standard weather patterns, the decision to hang extra fruit allowed it to mature more gradually and develop extraordinary flavors that harmoniously balanced against acids.

Harvest started in September and in full swing by the second week of September, making 2015 one of the earliest harvests on record. The growing conditions from bud break through harvest paved the way for virtually pristine fruit with minimal signs of disease and no fear of pest or bird effects. Some sites did experience sunburnt grapes. *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 degrees F. The wine was racked shortly after fermentation to preserve fruitiness and bottled after fining.

Food and Serving Suggestions

Serve well-chilled and allow to warm in your glass for optimal enjoyment of aroma and flavor. 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 savory options like blue cheese crème brûlée.