

# WILLAMETTE VALLEY VINEYARDS

## 2016 Riesling

TOP  
100  
BEST BUYS  
2015



WINE ENTHUSIAST  
MAGAZINE

WINE  
OF THE  
WEEK

Wine Spectator

### HISTORY of SUCCESS

2014: 89pts & Best Buy - *Wine Enthusiast*

2014: 90pts & Best Value - *Wine Spectator*

2013: 89pts & Best Buy - *Wine Enthusiast*

2012: GOLD - 2014 Portland Seafood & Wine Competition

2011: DOUBLE GOLD - 2013 San Francisco Chronicle

2010: 90pts & Best Buy - *Wine Enthusiast*

### 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 2017-2019

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 bread pudding.



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Jim Bernau, Founder/Winegrower

## TASTING NOTES

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## TECHNICAL DATA

**Grape Type:** Riesling

**Clones:** 667, 777, Wädenswil & Pommard

**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:** October 1 - 8, 2016

**Harvest Statistics**

**Brix:** 19.5° - 25.6°

**Titrateable acidity:** 7.26 - 8.25 g/L

**pH:** 2.99

**Finished Wine Statistics**

**Alcohol:** 10.1%

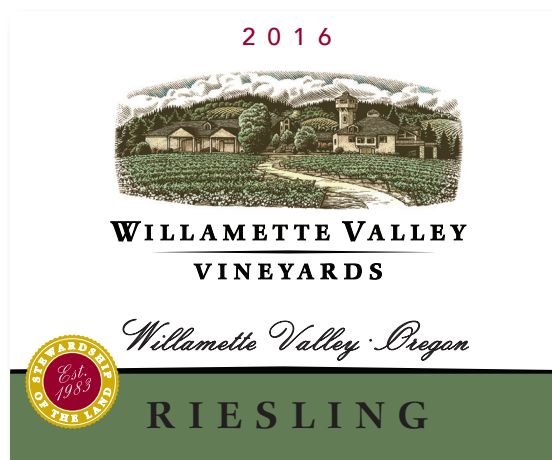
**Titrateable acidity:** 9.15 g/L

**pH:** 3.15

**Residual Sugar:** 70 g/L

**Fermentation:** Stainless Steel

**Bottling Date:** May, 2017



## VINTAGE FACTS 2016

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

Bud break kicked off the vintage two to four weeks earlier than normal. A short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set. Summer provided average conditions with fewer heat spikes than the 2014 or 2015 vintages, which led to smaller berry size and a higher concentration of flavors. Warmer than normal conditions in most areas in August shepherded along the early vintage and most vineyards started to harvest early ripening varieties during the last week of the month or early September.

The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Vineyards and wineries in the Willamette Valley were largely finished with harvest by the end of September to early-October. Because of the cooler temperatures in September and October, Growing Degree Days (GDD) accumulation in the western valleys ended up between the totals seen in 2013 and 2014.

*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 Fahrenheit. The wine was racked shortly after fermentation to preserve fruitiness and bottled after fining.

## FOOD &amp; 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 bread pudding.

## THIS RIESLING IS:

