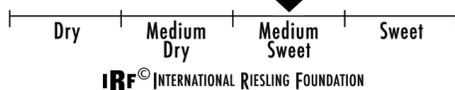


## Tasting Notes

This semi-sweet wine opens with prominent aromas of citrus, peach and honeysuckle. The mouthfeel is juicy with bright acidity that activates the palate and displays flavors of pineapple and pear. The finish is wonderfully persistent with balance of sweetness and refreshing crispness. Peak drinkability 2015-2017.

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:** October 12 - November 1, 2014

### Harvest Statistics

**Brix:** 19.7° - 23.6°

**Titrateable acidity:** 8.10 - 8.60 g/L

**pH:** 3.01 - 3.22

### Finished Wine Statistics

**Alcohol:** 8.0%

**Residual sugar:** 54.5 g/L

**Titrateable acidity:** 8.80 g/L

**pH:** 3.06

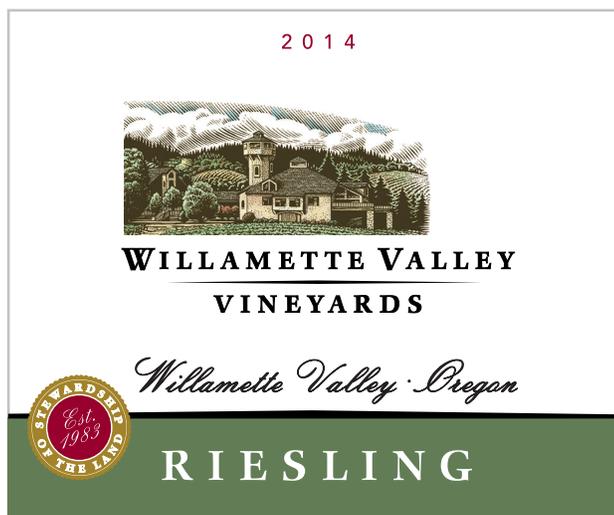
**Yeast Strain:** VL-1, QA23

**Fermentation:** 100% Stainless Steel

**Bottling Date:** May 2015

**Release Date:** May 2015

**Cases Bottled:** 18,579



## Vintage Facts 2014

The 2014 vintage in Oregon may be remembered as the vintage of a lifetime. From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season that delivered a record amount of exceptional, balanced fruit.

The vintage's milestones averaged two weeks early from bud break through harvest, with some sites and varieties maturing as much as three weeks early. Growing conditions were mostly dry and warmer than normal throughout the spring providing a great environment for flowering and fruit set. The result was large clusters that ripened evenly over the course of the warm, dry summer. The 2014 vintage broke the previous record for heat accumulation during the growing season, set in 2006. This record was broken not by the daytime highs but rather the overnight lows being higher than normal for most of the year. This allowed the grapes to continue ripening through véraison without putting heat stress on the vines.

Harvest began around Sept. 12, roughly two weeks earlier than normal, although some of the warmer sites began during the first week of September. Conditions remained mostly dry through September with some rain at the end of the month. However, the rains this year were viewed as more of a nuisance than an actual problem or challenge, and ultimately helped to reduce pH levels and lower the rapidly rising sugar accumulation. Growers were able to harvest fruit in almost pristine conditions with no signs of disease and minimal fear of pest or bird effects. Most wineries are reporting higher than normal yields that resulted from larger than normal clusters. However, a freeze in December 2013 impacted some regions and sites, resulting in some bud and vine damage.

This vintage highlights concentrated, well-balanced red wines while offering a wonderful purity of fruit and complex flavors in the whites. Overall the vintage will be known for its excellent aging potential, lower alcohols, balanced acidity and overall concentration. *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 creme brulee.

## Wording for Wine List

Explosively fruity, clean, crisp, semi-sweet and mouth watering. Oregon's leading Riesling.