



2016 Vintage Riesling

TASTING NOTES

Our Vintage Riesling brings you in with aromas of Peach, honeycomb and hints of chamomile. This wine went through a slow, cool ferment in stainless steel tanks, creating an aromatic wine, bursting with flavor. It has round, silky notes of ripe nectarine, melon and honey with a light burst of refreshing lime, leaving a pleasant, lingering finish.

HARVEST OVERVIEW

The 2016 growing season in Oregon mimicked the previous few vintages with one of the earliest bud breaks yet. Spring came quickly with warm days that turned into temperate summer months. Bloom saw a miniature heat wave that tapered the size and set of the fruit. Though the growing season got off to an early start, the more even summer temperatures slowed things and allowed the fruit to develop thoroughly with delectable complexity and intense flavor. The vintage resulted in, once again, extraordinary fruit quality, but with yields closer to pre-2014 vintages.

WINE ANALYSIS

Appellation : Willamette Valley & Rogue Valley
Varietal Composition : Riesling
Harvest Date : September 25-29, 2016
Vineyard Source : Sweet Cheeks Vineyard, Andreas
Vineyard, & Foris Vineyard
Bottling Date : August 29-31, 2017
Case Production : 3,724 Cases
Cooperage/Cellar Treatment : Slow, cool fermentation in all
stainless steel

pH : 2.92 | TA : 7.9 g/L | Alcohol : 10.0% | RS : 4.55%