



## 2017 Vintage Riesling

### TASTING NOTES

Our Vintage Riesling brings you in with aromas of peach, honeycomb and hints of chamomile. 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

After a few dry winters, the 2016-2017 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. 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.

### WINE ANALYSIS

Appellation : Willamette Valley  
Varietal Composition : Riesling  
Harvest Date : October 9-16, 2017  
Vineyard Source : Sweet Cheeks Vineyard, Foris  
Vineyard, Chateau Bianca, & Five  
Fourteen Vineyard  
Case Production : 2,865 Cases  
Cooperage/Cellar Treatment : Slow, cool fermentation in all  
stainless steel tanks

pH : 2.87 | TA : 8.5 g/L | Alcohol : 9.0% | RS : 4.2%