



2013 Riesling, Antsy Pants Reserve

60 Cases Produced

Vineyard Composition

60% Brooks Estate Vineyard, Eola Hills
40% Sunnyside Vineyard, Salem

Chemistry

11% Alcohol
5.8 g/L Residual Sugar
9.6 g/L Titratable Acidity
2.91 pH
IRF Scale: Dry

Vintage Notes

Antsy Pants Reserve is the proprietary name for the barrel selection cuvee of the vintage. It shines the spotlight on interesting aspects of the cellar in any given year. In the case of this Riesling blend, we selected barrels (stainless steel drums, actually) from the oldest vineyards in the cellar. And we selected only native (or “wild”) yeast fermentations.

The vineyard sources for this wine vary by soil, altitude and location. Brooks and Sunnyside are all original self-rooted plantings from the early 1970's. Brooks Vineyard is owned by relatives of the late Jimi Brooks and farmed biodynamically by Chris Williams and Bob Bailey. Their Riesling was planted in 1976. Sunnyside Vineyard was established near the Salem I-5 corridor in 1971. The site was settled and has been farmed by Tom Owen and Luci Wisniewski since 1980.

Each vineyard's grapes were gently pressed whole-cluster and the juice settled for a few days before being racked off of the gross lees. The must was fermented slowly in a walk-in cooler in small stainless steel drums using only native yeasts. After around six months, the fermentations reached their natural conclusions. The wine was blended, cold-stabilized and filtered by the gentlest means. This wine was bottled on May 22nd, 2014. The 2013 vintage is renowned for persistence and verve. This Riesling is dry.