



2016 Riesling Sunnyside Vineyard

40 Cases Produced

Vineyard Composition

100% Sunnyside Vineyard,
E. Salem Willamette Valley AVA

Chemistry

13.2% Alcohol
8.2 g/L Residual Sugar
8.3 g/L Titratable Acidity
2.91 pH
IRF Scale: Dry

Vintage Notes

This single vineyard bottling is from my favorite Riesling vineyard in Oregon. Riesling is the varietal that rocked my boat in 2001 when I first tasted its expression from the Oregon soils. I find that white wines, and Riesling in particular, are beautifully transparent in their reflection of the site and the winemaker, in a way that reds can never be - cloaked warmly as they are in their skin contact and their barrel aging. Everything has its place and time. Now is the time for vineyard-specific Oregon Riesling

Production Notes

The fruit was harvested on October 3rd. The 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 a collection of commercial and native yeasts. After the fermentations reached their natural conclusions, the separate lots were blended, stabilized and filtered by the gentlest means. The wine was bottled on May 25th, 2017. The warm 2016 vintage allows for the juiciness of Riesling even in such a racy expression. This Riesling is dry.

Vineyard Notes

The 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. The block is planted to the Geisenheim Riesling clone 90. It is farmed by hand with multiple passes of leaf thinning and green harvest. The fruiting canes are trained with so-called Pendelbogen arches, and the canopy is permitted to drape down over the clusters, particularly in hot years such as this. The vineyard additionally raises Pinot Noir, Gewürztraminer, Dolcetto and a few other surprises. It is a lovely place.