



2018 Dry Riesling Willamette Valley

270 Cases Produced

Vineyard Composition

63% Sunnyside Vineyard, Salem

39% Roncali Vineyard, West Eugene Foothills

Chemistry

12% Alcohol

6.6 g/L Residual Sugar

8.7 g/L Titratable Acidity

2.95 pH

IRF Scale: Dry

35% Wild Yeast

Production Notes

The Willamette Valley Riesling is a multi-vineyard and multi-appellation blend. The key to this wine is balance. The play of sugar, acid and alcohol results in a sum that is greater than its parts. The natural 'fruitiness' of the Riesling varietal is kept in check by the grape acids which develop in the berries during the cool nights of the ripening season. When the right balance is reached it is not so important if the wine is sweet or dry. Balance creates a dynamic wine that is exciting to drink and that pairs well with a variety of foods.

Vineyard Notes

The vineyard sources for this wine vary by soil, altitude and location. Sunnyside is a LIVE certified site with all original self-rooted plantings from the early 1970's. Roncali is a naturally cool site planted in the early 80's nestled against the Coastal Range. They both are exceptionally expressive sites farmed in a sustainable fashion and without irrigation.

Vintage Notes

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 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 September 12th, 2019. The warmer 2018 vintage really brings out the fruit characteristics that we all seek in our Riesling. This Riesling is dry.