

2014

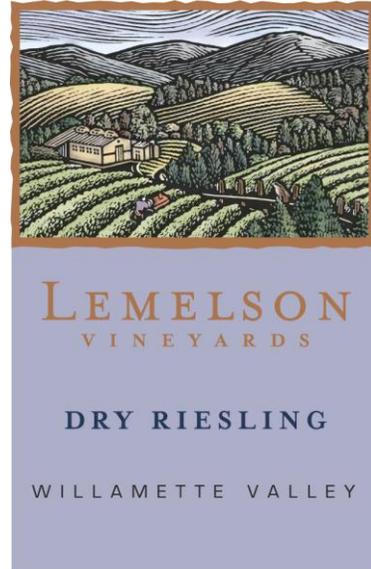
Dry Riesling

WILLAMETTE VALLEY

Release Date: August 27, 2015

Case Pack: 12/750 ml

Product Code: 14LVDR



VINIFICATION DETAILS:

HARVEST DATES: OCTOBER 4–13TH, 2014

GRAPE YIELD: 2.4 tons/acre

QUANTITY PRODUCED: 446 cases of 12/750 ml

DATE BOTTLED: April 1ST, 2015

FERMENTATION NOTES: 100% whole cluster pressed;
tank fermented

ALCOHOL: 12.0% alc./vol.

RESIDUAL SUGAR: 0.3% residual sugar

ELEVAGE (AGING): 5 months on full fermentation
lees

VINEYARD SOURCE: 53% from Wascher Vineyard
with Willakenzie sedimentary
soil at around 300 feet
elevation and 47% from Meyer
Vineyard with Jory soil at 650
feet elevation in the Dundee
Hills

YEASTS: SIHA 7 & VL1

AVA: Willamette Valley

WINEMAKER'S NOTES:

The 2014 Riesling combines grapes from the thin soils of Wascher Vineyard at the base of the Dundee Hills with grapes from a steep west-facing block of Riesling at Meyer Vineyard. The fragrant nose shows lime leaf, jasmine, crystallized ginger, and Meyer lemon. The palate is fresh and racy with body created by extract rather than sugar. The finish is long with persistent lemon, pineapple, and chalk notes. With time in the bottle, this wine will reveal more mineral notes and evolve to become richer with hints of petrol, an aromatic characteristic unique to Riesling.

VINTAGE NOTES:

As measured in heat units, the 2014 growing season is the warmest to date in the northern Willamette Valley. Flowering occurred two weeks early, in early June, foretelling an early harvest. The season progressed with warmer than usual nights and moderately warmer daytime highs, allowing for even ripening across all of our sites. Harvest of impeccably pristine fruit began in mid-September and wrapped up with Riesling a month later. Overall, the 2014 vintage represents a cornucopia of expressive, concentrated, balanced Pinot noirs and, due to picking for freshness rather than flavor, surprisingly excellent, vibrant white wines.