

Yamhill Valley

Vineyards

2008 'Riesling'



Winemaker

Stephen J. Cary

AVA

McMinnville

Vineyard Composition

100% Yamhill Valley estate
Triangle
Barn Block

Harvest

Picked: Oct 28
Yield: 2.3 tons/acre
Brix: 24.2
pH: 2.97
TA: 8.8 g/l

Fermentation

100% Stainless Steel
Inoculated
punch down once daily
Duration: 30 days

Aging

5 months

Bottling

April 13, 2009
Residual Sugar: 8.5%
Alcohol: 13.8%
Production: 295 cases

Vineyard

We are the oldest winery and the second oldest vineyard in what has recently been recognized as the McMinnville AVA. The unique thing about this subregion of the Willamette Valley is that eroded marine sedimentary soils dominate many of the vineyard sites. Riesling was included in our first planting at Yamhill Valley in 1983 and a second block was added in 1985.

Vintage

The 2008 growing season started off with a late bloom followed by mild spring like conditions, that adversely affected yields but this was our last concern for the entire growing season. Great ripeness, lovely fruit condition and beautiful flavors led to this wine.

Winemaking

Perfect Riesling fruit was delivered to the crush pad early the morning of October 28. After sorting, de-stemming and a soft pressing the wine was transferred to a stainless small steel tank for fermentation. While making this wine we aim for the perfect balance between the crispness delivered from the high acidity of our unique vineyard site and the amount of residual sugar the particular growing season give us.

Tasting Notes

This Riesling has the scent of apricots and honey. The sugar and acid are in perfect balance with hints of apricots, spice and mineral leading to a nice clean finish that leaves you wanting more. Try this wine with Indian curries and Jasmine rice, the sweet compliments the spicy perfectly!