



Winemaker

Stephen J. Cary

AVA

McMinnville

Vineyard Composition

100% Yamhill Valley Estate
Triangle and Barn Block

Harvest

Picked: October 27, 2012

Yield: 3.3 Tons/acre

Brix: 19.5

pH: 2.99

TA: 8.0 g/L

Fermentation

Fermented in 100% Stainless
Steel

Aging

5 months

Bottling

April 22, 2013

TA: 7.6 g/L

pH: 3.15

Residual Sugar: 2.8%

Alcohol: 9.6%

Production: 392 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. Our two Riesling blocks were planted in 1983 and 1985, they are own rooted and pruned with low yields and quality in mind.

Vintage

The 2012 growing season was one of the driest on record in Oregon. There was some necrosis seen over the valley, however our YVV estate wasn't affected, as we saw excellent fruit set and overall health. There was a lot of size variation in the grapes which can lend to more complexity in the final product. It was ready to pick on October 27th which is relatively early for this hearty grape, however gave us plenty of time to ripen in the vineyard.

Winemaking

Our Riesling is inoculated with a yeast that encourages fruity and floral notes and fermented slowly at cool temperatures between 65-68 degrees Fahrenheit to develop an interesting and complex nose. The Riesling is tasted daily until our winemaker decides when the residual sugar and natural acidity are in balance and then aged in stainless steel for 5 months prior to crossflow filtration and bottling.

Tasting Notes

This Riesling has the honeysuckle and floral aromas that many of our recent vintages have had, we have come to call this this Yamhill Valley Riesling terroir. The 2.8% residual sugar is just enough to balance the acid naturally found in Riesling, leaving this a zippy, full flavored wine with a bright texture.