



Winemaker

Stephen Cary

AVA

McMinnville

Vineyard Composition

100% Estate Grown

Harvest

Picked: October 18, 2013

Yield: 1.67 tons/acre

Brix: 22.0

pH: 2.85

TA: 11.33 g/L

Fermentation

Fermented in 100% Stainless Steel

20 days

Aging

7 months

100% Stainless Steel

Bottling

June 24, 2014

Alcohol: 10.6%

pH: 2.83

TA: 6.4 g/L

R.S.: 3% (semi-sweet)

Production: 270 cases

Vineyard

We are the second oldest vineyard in the McMinnville AVA. McMinnville AVA is known for having intense, enduring wines. Some of our top soils were brought here over 15,000 years ago in the Missoula floods, which makes this area incredibly unique. We have the perfect climate, being in the rain-shadow of the Coastal Foothills, with winds that form from the Van Duzer corridor, and western facing sloping hillsides. All of this makes for unique wines of quality grown 100% from our Estate.

Vintage

2013 was a long and warm growing season sandwiched between a wet beginning and end. Canopy management was imperative to fruit health later in the year, pulling leaves in the canopy allowed for ample airflow around the fruit, which helps ward off mold and botrytis. A large rain event at the end of September slowed down ripening, however, clear October skies saved us in the end, that is why we refer to the 2013 harvest as our “No guts, no glory vintage.”

Winemaking

Grapes were hand-picked and delivered to the crush pad where they were meticulously hand sorted, and pressed whole cluster to minimize any bitterness that may have been extracted from the skins during de-stemming. Juice was settled overnight, and then racked and inoculated. Slow, cool fermentation encourages a full bouquet and complex flavors.

Tasting Notes

Our two Riesling blocks were planted in 1983 and 1985, they are own rooted and always pruned with low yields and quality in mind, as to not over exert the vine. This make for aromatics reminiscent of the old Alsatian classic Rieslings and a rich full texture. This Riesling has 3% residual sugar, making it semi sweet; which balances the natural acidity.