

AVA

McMinnville

Vineyard Composition

100% Estate Grown; Triangle and Barn Blocks

Harvest

Picked: October 7, 2016 Brix: 21.6 pH: 2.97 TA: 7.85 g/L

Fermentation

Fermented in Stainless Steel Duration: 21 days

Aging

4 months in Stainless Steel

Bottling

March 21, 2017 Alcohol: 12.2% pH: 2.98 TA: 7.8 g/L R.S.: 0.6% (Off-Dry)

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 for growing Pinot grapes because we are located in the rain-shadow of the Coastal Foothills, visited by frequent winds that form from the Van Duzer corridor, and planted on western facing sloped hillsides. All of these come together to result in unique wines of quality and distinction, grown 100% from our Estate.

Vintage

The 2016 growing season started early in spring and didn't slow down, bringing us our earliest start date of harvest on record. The summer was long and dry, which gave us intense beautiful fruit in the vineyard with more texture and intensity than usual, if you enjoy rich, full, fruit forward wines, seek out those made in the Willamette Valley during 2016.

Winemaking

Grapes were hand-picked and delivered to the crush pad where they were meticulously hand sorted, de-stemmed and promptly pressed. Juice was settled overnight, racked, and inoculated. A slow, cool fermentation encouraged a full bouquet to accompany complex flavors.

Tasting Notes

A bright, acid driven style of our house Riesling, full of dynamic energy! The aromatics are fresh with hints of lime zest, peach, honey and white flowers. On the palate a zing is delivered with flavors of citrus, lemon peel, and star fruit. Sit with this one and enjoy a glass slowly on the patio. Notice how time changes what is in your glass and how what is in your glass changes your perception over time. This wine is delicious alone, but will be enjoyed to the full extent with your favorite spicy dish. Enjoy!