

# 2017 Riesling

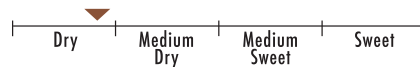
www.yamhill.com

*Vineyard:* Established in 1983, Yamhill Valley Vineyards is the second oldest vineyard in the McMinnville AVA. We produce 100% estate grown wines from our 150-acre estate located in the Willamette Valley. Thanks to our geologic history and geographic location, our site is known for intense, enduring wines, grown with distinction. The Barn block of Riesling was planted in 1983, and the Triangle block in 1985, both are own-rooted, providing balance on the vine and in the wines they produce.

*Vintage:* The 2017 vintage started slow, with a cool, wet spring, resulting in a later bud break and flowering. A hot, dry summer amplified texture and moved the flavor spectrum into a tropical profile.

*Winemaking:* Grapes were hand-picked and delivered to the crush pad where they were promptly de-stemmed and pressed off their skins. Decades of experience with this fruit has taught us that a hard pressing rewards us with spicy phenolics and rich, syrupy juice which later ferments into an aromatically dense and generous wine. A slow, cool fermentation brings forth an array of aromatics and flavors.

*Tasting Notes:* Showcasing the terroir of the vineyard and farming techniques, this Riesling subtly expresses notes of petrol; a result of early season leaf pulling that exposes the fruit to UV light and creates compounds that become aromatic after about a year in bottle. Meyer lemon zest, honeysuckle and white flowers on the nose, dynamic, mouthwatering acidity give way to notes of early summer apricot, blueberry, orange blossom, Granny Smith apple, and Asian pear.



Winemaker:	Alcohol:	RS:	pH:	TA:
Ariel Eberle	11.8%	13.1 g/l	2.9	9.4 g/l

FROM OREGON'S WILLAMETTE VALLEY