

2019 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, it is own-rooted, providing balance on the vine and in the wines they produce.

Vintage:

The 2019 growing season was the most "Oregon-like" of the previous five years, translating to bright, vibrant, beautiful fruit. The season started with warmer weather in April and May, with budbreak in mid-April. Flowering occurred in mid-June and led into a warm summer without the extreme heat spikes we have seen in other recent years. We saw veraison in mid-August and began harvesting fruit on September 21st with the Riesling picked on October 15th. The resulting wines possess fresh, ample aromatics, balanced acidity, and soft texture from ripe, gently pressed skins.

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 14.5% 14.2 g/l 2.89 9.3 g/l