

2024 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. This wine is sourced from both of our Riesling blocks: the Barn block 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 winter of 2024 had wetter than average conditions in January and March, which set the scene for the vines to thrive with excellent soil moisture that would last into the early summer. The growing season started with a cool spring and developed into a moderate summer compared to recent years. Budbreak occurred on April 10th, and bloom around mid-June. After a few days of intense heat in July spurred a burst of growth in the canopy, we refocused the vine's energy to the fruit by pulling leaves and lateral shoots. We saw the first signs of veraison around August 6th and we brought the fruit in on October 25th.

Winemaking:

Grapes were hand-picked and delivered to the crushpad where they were sorted and destemmed before being loaded into the press. We have learned from decades of working with this fruit that a hard pressing rewards us with spicy phenolics and rich syrupy juice, which later ferments into an aromatically dense and generous wine. We intentionally keep the juice cool to slow the fermentation, which results in a diversity of aromatics and flavor.

Tasting Notes:

Honeysuckle, white flowers, pear, Granny Smith apple, bright acidity.



Winemaker: Alcohol: RS: pH: TA:

Ariel Eberle 12.5 6.8 g/l 2.99 8.7 g/l