



**Varietal**

100% Estate Grown Riesling  
100% Rogue Valley

**Harvest Data**

October 20, 2008  
27.9 Brix  
3.15 pH  
7.4 g/L TA

**Bottling Data**

April 2, 2009  
12.0 % Alcohol  
5.6% Residual Sugar  
3.18 pH  
9.7 g/L TA  
318 Cases Produced 375 ml

**Vineyards:** Riesling is a variety that realizes its full potential when grown in cool climates and on thin, rocky soils. Our new plantings of Riesling are located in the Illinois Valley in two of our estate vineyards where they develop a purity of flavor typical of Riesling grown in the right location. Late fall brought a few spotty rain showers that created the right conditions for a little good Botrytis to develop in some clusters. The affected berries and clusters shrivel slightly, concentrating the sugars and acids. Botrytis also imparts characteristic honeyed/apricot flavors that add depth and flavor. The grapes achieved a high concentration of sugars as a result of the noble rot Botrytis.

**Winemaking:** The grapes were harvested in the cool of the morning into small ½ ton picking bins. The fruit was slowly whole-cluster pressed, the juice cold-settled and then racked off of the solids into a stainless steel tank. After inoculation with an aromatic strain of yeast, fermentation continued for eight weeks at a cool 60°F. When the delicate balance between sugars, acids and alcohol was reached we stopped fermentation by chilling the wine.

**Tasting Notes:** Honey, apricot, figs, poached pears and clove are woven into heady aromatics and fabulous flavors. While intense and concentrated, the fine balance achieved in this wine allows the sweetness to enhance the flavors yet not overwhelm the palate with sticky sweetness. While enjoyable in its youth, for the sweet fruit character and clean finish, this unique white wine has the potential to age well and evolve into a complex and nuanced wine over many more years.

(June 2009)