



**Varietal**

100% Estate Grown Riesling  
100% Rogue Valley

**Harvest Data**

October 18, 2008  
25.0 Brix  
3.19 pH  
7.7 g/L TA

**Bottling Data**

April 2, 2009  
13.9% Alcohol  
1.08% Residual Sugar  
3.09 pH  
10.0 g/L TA  
397 Cases Produced

**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 beautiful translucent yellow color and really good flavors.

**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 six weeks at a cool 60°F. Chilling the fermenting wine at the very end of fermentation left a little residual sugar to balance the brisk acidity, yet the impression across the palate is dry.

**Tasting Notes:** White peach, apricot and pineapple are the primary fruit aromas with a scent of wet stone contributing a mineral character. Acidity is the thread that weaves the fabric of this wine together and even with a touch of residual sugar the acidity is great enough that this wine finishes dry. The flavors are intense and sharply focused revealing honey, stone fruits, dried pineapple and a touch of allspice. The finish is exceptionally long and tangy, suggesting that this wine will be enjoyable in the near term and age quite gracefully.

(June 2009)