

2021 RIESLING

VINTAGE FACTS 2021

A relatively cold winter was followed by a short, dry spring in 2021. An early bloom and rain set a below average yield for the 2021 vintage. The summer was warm with an unprecedented record-breaking heatwave from June 26th - 28th reaching temperatures up to 117 degrees in certain areas. At the same time, cooler air from the ocean caused overnight temperatures to drop to 52-61 degrees. The hot daytime temperatures delayed the vine ripening until cooler weather set in. The berries on the vine were pre-veraison during the heatwave and were able to handle the extra heat. Rain in June and intermittently into the beginning of harvest saved the vines from heat stress. The ground stayed wet, so the vines didn't suffer drought stress, remaining healthy throughout the season.

Harvest started and ended slightly earlier than usual. Picking began around the first week of September and finished in mid-October. Cooler temperatures came at the perfect moment to give the fruit longer hang time on the vine to allow for more flavor, aroma, color and tannin development. The cooler nights also helped retain the natural acidities in the grapes to keep the resulting wines fresh and in balance with the sugar levels. Slightly below-average yields and no disease pressure this season made this a high-quality vintage.

WINEMAKING NOTES

The stylistic vision of this wine is to create a consistent Oregon-original Riesling, focusing on crispness, good acidity and a hint of sweetness. The grapes were lightly whole cluster pressed, and the must was cold settled. Clean juice was then racked to another stainless steel tank for fermentation. It was inoculated with a selected yeast strain, which promotes high fruit tones along with fruit cocktail aromatics. Fermentation lasted approximately three weeks at 55° F. The wine was racked shortly after fermentation to preserve fruitiness and bottled after fining.



TECHNICAL DATA

Grape Type: Riesling

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Laurelwood (windblown, glacial loess), including Pisolites and Missoula Flood sediment

Harvest Date: October 8 – 11, 2021

Harvest Statistics

- **Brix:** 21.5°
- **Titrateable Acidity:** 10.53 g/L
- **pH:** 3.01

Finished Wine Statistics

- **Alcohol:** 9.9%
- **Titrateable Acidity:** 10.04 g/L
- **pH:** 2.87
- **Sulfate Level:** low

Fermentation: Stainless steel tanks

Bottling Date: July 2022

SWEETNESS SCALE



TASTING NOTES

This semi-sweet wine opens with prominent aromas of nectarine, citrus and honeysuckle. The mouthfeel is juicy with bright acidity that activates the palate and displays flavors of peach, pineapple and pear. The finish is beautifully persistent with balanced of sweetness and refreshing crispness.

Peak Drinkability: 2022 – 2024

FOOD PAIRINGS

Serve well-chilled and allow to warm in your glass for optimal enjoyment of aroma and flavor. Perfect as an aperitif or as an ideal pairing to spicy Asian dishes, seafood and rich cheeses. This wine is versatile enough for dessert pairings like fruit cobbler or moist olive oil pound cake.

