



## WINE ANALYSIS

### APPELLATION

Willamette Valley, Rogue Valley

### VARIETAL

100% Riesling

### HARVEST DATES

October 9-16, 2017

### VINEYARD SOURCE

61% Sweet Cheeks, 20% Foris Vineyards, 12% Chateau Bianca, 7% Five Fourteen

### PRODUCTION

2,865 Cases

### CELLAR TREATMENT

100% stainless steel ferment in different tanks with different yeasts for complexity and aromatics. Riesling is naturally sweet.

ALCOHOL: 9.0%

pH: 2.87

TA: 8.5 g/L

RS: 42 g/L or 4.2%

## 2017 Vintage Riesling

### TASTING NOTES

Fruit forward aromas of honeycrisp apple, melon, and lime lead to tangy flavors of pineapple balanced by sweet honey. A subtle hint of petrol adds to the layered and complex aromatics. Bright and refreshing notes of honeysuckle and orange blossom flow along the palate, resulting in a round and lush, yet bright and juicy mouthfeel. A lengthy well balanced finish with a dash of refreshing minerality invites another sip.

### PAIRING SUGGESTIONS

- Blue Cheese
- Aged Gouda
- Clothbound Cheddar
- Parmigiana Reggiano
- Asian Salad
- Jamaican Jerk Chicken
- Pork Carnitas
- Oregon Coast sunset

### 2017 HARVEST OVERVIEW

2017 started out cool and wet with record heat arriving in late May and then a cool down happening in early June; as a result, bud break started in mid-April. Temperatures fluctuated the rest of the season with a few heat spikes in July which made for an early veraison followed by the warmest August on record. The end result was very high yields of good quality fruit with lower alcohol, nice acid, and abundant tannin.

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