



## 2018 Dry Riesling

### TASTING NOTES

This wine had a long fermentation at cool temperatures to retain freshness and aromatics. Our 2018 Dry Riesling displays notes of lime, orange peel and hints of apricot with a vibrant acidity and some minerality in the mouthfeel. This wine is a perfect summer wine to pair with any spicy seafood or cheese. With careful cellaring, this wine should age well for 8-10 years.

### HARVEST OVERVIEW

2018 was Oregon's 8th warmest year on record. In spite of the warmer than average vintage, nature cooperated and our summer was sunny, dry and hot, resulting in one of Oregon's most bountiful harvests to date. Late bud break was due to a slightly wet and cooler April, followed by an average bloom in veraison and a slow and steady harvest season through the end of October. 2018 is sure to exhibit the typical balance, brightness and depth of fruit that are cornerstones of Oregon wine.

### WINE ANALYSIS

Appellation : Rogue Valley & Willamette Valley  
Varietal Composition : Riesling  
Harvest Date : October 18, 2018 (Kramer)  
October 23, 2018 (Foris)  
Vineyard Source : 31% Kramer Vineyard  
69% Foris Vineyard  
Bottling Date : April 11, 2019  
Case Production : 542 Cases  
Cooperage/Cellar Treatment : 2 months in stainless steel; slow and cool fermentation

pH : 3.00 | TA : 7.95 g/L | Alcohol : 13.0% | RS : 0.23% or 2.3 g/L