

Winemaker's Notes: 2015 Willamette Valley Riesling

Harvest:

95% Hyland Vineyard, McMinnville, Siletz River Volcanics diabase soils, planted in 1972
5% Belle Pente Estate Vineyard, Yamhill-Carlton, Willakenzie marine sedimentary soil, planted with cuttings from Chehalem Mountain Vineyard in 2011

Harvested: October 8th (Hyland) 23.7 Brix, pH 3.15 (10% botrytis)
October 2nd (Belle Pente) 24.6 Brix, pH 3.47 (20% botrytis)

Whole cluster press (Hyland), and settle 48 hours (no SO₂)
Crushed by foot, 2 day skin contact maceration (Belle Pente), press, settle 48 hours

Fermentation & Aging

100% Stainless Steel Tank Fermentation

Long, cool fermentation (45-55F) using VL3 yeast...extended *sur lie* aging (10 months), partial malolactic.

Bottling:

Bottled August 22nd, 2016, unfinned, sterile filtered
48 cases produced

14.2% Alcohol
6.4 g/l TA
0.7 g/l RS
3.24 pH

Comments:

The effects of the warm 2015 growing can be seen in the ripe fruit qualities, but the wine remains impeccably balanced. Very dry but rich and complex. Enjoy!