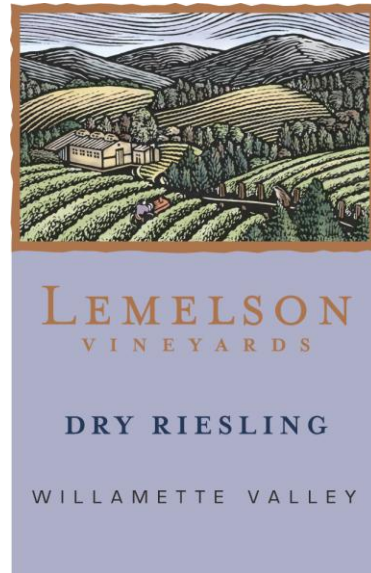


2013
Dry Riesling
WILLAMETTE VALLEY
Release Date: November, 2014
Case Pack: 12/750 ml



VINIFICATION DETAILS:

HARVEST DATES: OCTOBER 12-13TH, 2013
GRAPE YIELD: 2.2 tons/acre
QUANTITY PRODUCED: 389 cases of 12/750 ml
DATE BOTTLED: April 4TH, 2014
FERMENTATION NOTES: 100% whole cluster pressed;
tank fermented
ALCOHOL: 12.5% alc./vol.
RESIDUAL SUGAR: 0.4% residual sugar
ELEVAGE (AGING): 4 months on full fermentation
lees
VINEYARD SOURCE: 60% from Wascher Vineyard
with Willakenzie sedimentary
soil at around 300 feet
elevation and 40% from Meyer
Vineyard with Jory soil at 650
feet elevation in the Dundee
Hills
YEASTS: SIHA7, L2226
AVA: Willamette Valley

WINEMAKER'S NOTES:

The 2013 Riesling is our second to include wine made from the young vines at our estate Meyer Vineyard. The fragrant nose shows pineapple, honey, lime zest, vanilla, smoke and mint. The palate unfolds to lime, nectarine and quince flavors on the mid-palate. The finish is long with chalk notes gaining well after the sip. With time in the bottle, this wine will reveal more mineral notes and evolve to become richer with hints of petrol, an aromatic characteristic unique to this varietal.

VINTAGE NOTES:

As of mid-September, 2013 looked to be another hot vintage. Harvest commenced on September 18th in our earliest sites, followed by a couple of cool, wet days around the 22nd of the month that delayed picking until the middle of the following week. Just as crews went back to our vineyards on September 25th, the forecast changed to rain, and our crews picked as much ripe fruit as they could. By Friday afternoon, we had harvested 50% of blocks before the remnants of Typhoon Pabuk dropped as much as 5 inches of rain over the weekend. Weather warmed by the 5th of October, allowing time for careful sorting in the vineyards and winery until the final grapes entered the winery on October 15th. The best wines of the year combine finesse and balanced alcohol with ripeness and fruit indicative of the warmth of the growing season.