



**REUSTLE**  
PRAYER ROCK VINEYARDS

**2016**  
**MATRIX**  
UMPQUA VALLEY

**VINTAGE**

Similar to the last two vintages, the 2016 growing season was one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity. ~ Oregon Wine Board

**VINEYARD**

Grapes were 100% grown and hand harvested at **Reustle-Prayer Rock Vineyards**; a 200 acre property (40 vineyard acres) in a cool region of the Umpqua Valley. On the property are two south-facing hillsides, named **Prayer Rock and Romancing Rock Vineyards**, with steep hillside slopes (ranging from 15-40%). The nearby **Umpqua River** creates cool evening temperatures, and ripening period diurnal differences of 30-40 degrees, which helps maintain natural acidity and promotes intense flavor development.

**WINEMAKING**

Grapes were whole-cluster pressed and inoculated in stainless steel tanks. Fermentation temperatures were kept cool to maintain fruit aromas and character. Aged for 6 months sur lie in stainless steel and Oak, and aged an additional 12 months in bottle before release.

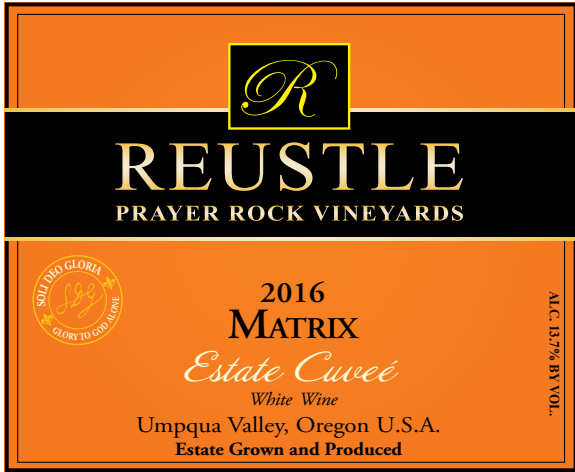
Blended with:


- 14% **Roussanne**
- 10% **Chardonnay**
- 24% **Semillon**
- 26% **Muscat**
- 10% **Viognier**
- 16% **Riesling**

**PRESS HIGHLIGHTS:**


2018 San Francisco Chronicle Wine Competition - **Gold**

**Peach** balanced  
green tea Tropical Fruit acidity  
**Honeysuckle** **Quince**  
luscious mouthfeel Lychee  
Fresh floral Ripe Fruit



**TECHNICAL DATA** 

Brix @ Harvest:	22.5
Harvest Date:	Early October
Alcohol:	13.7%
Fermented In:	80% Stainless Steel 10% American Oak 10% French Oak
Residual Sugar:	1%
Cases Produced:	254

**VINEYARD DATA** 

Elevation:	460 - 660'
Aspect/Slope:	South-facing, 5-40% slope
Vine Age:	8-14 Years
Soil Types:	Oakland, Pengra, & Sutherlin Silt Loam

**FOOD PAIRING** 

Halibut, Asian Style Duck,  
Lobster

