

2016 Riesling 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 innoculated 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 aged an additional 12 months in bottle before release.

PRESS HIGHLIGHTS:

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

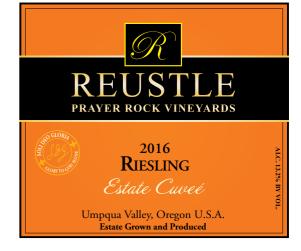




zesty minerality Mandarin Orange chamomile Apricot Spice Pear Balanced inviting approachable spicy finish







TECHNICAL DATA	
Brix @ Harvest:	22.5
Harvest Date:	Early October
TA:	6.2
PH:	3.4
Alcohol:	13.2%
Fermented In:	100% Stainless Steel
Residual Sugar:	Dry
Cases Produced:	440

VINEYARD DATA



Elevation: Aspect/Slope:

460 - 660' South-facing, 5-40% slope

Vine Age: Soil Types: 8-14 Years Oakland, Pengra, & Sutherlin Silt Loam

FOOD PAIRING Mexican, Indian and Thai Food. Gouda Cheese.

