



REUSTLE
PRAYER ROCK VINEYARDS

2016
GRÜNER VELTLINER
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.

WINEMAKING

Grapes were whole-cluster pressed and inoculated in stainless steel tanks. Fermentation temperatures were kept cool to maintain fruit aromas. Aged for 6 months "Hefeabzug" (Austrian term for 'sur lie') in stainless steel, stirred periodically and aged an additional 1 year in bottle before release.

1ST GRÜNER VELTLINER IN THE UNITED STATES

In 2005, Reustle-Prayer Rock Vineyards was the first American vineyard & winery to release this exciting grape variety in the U.S.. Grüner Veltiner, long enjoyed throughout Europe, has wonderful aromas of citrus and tropical fruit with a magical ability to complement all kinds of food.

PRESS HIGHLIGHTS:

2018 San Francisco Chronicle Wine Competition - **"Best of Class"**

Wine Enthusiast Rating - **92 points "Editors Choice"**

2018 Dan Berger Wine Competition - **Gold**

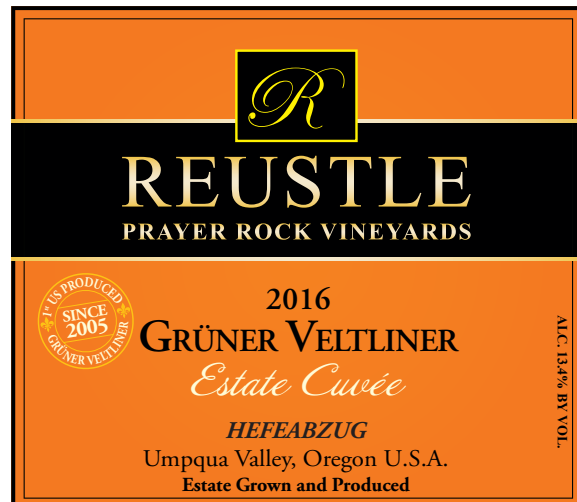
2018 Savor NW - **Gold**



white pepper
unctuous **green tea**
chamomile green apple
spice fresh herb
minerality anise



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TECHNICAL DATA



Brix @ Harvest: 23
Harvest Date: Early September
TA: 6.8
PH: 3.3
Alcohol: 13.4%
Fermented In: 100% Stainless Steel
Cases Produced: 528

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

Everything! Veggies to
seafood to white & red
meat.

