



REUSTLE
PRAYER ROCK VINEYARDS

2018
SAUVIGNON BLANC
UMPQUA VALLEY

VINTAGE

The growing season was uneventful in the early months. Budbreak and bloom progressed smoothly. May was dry by Oregon standards and there was little or no rain in summer, which was also unusually sunny, but there were no real heat spikes and the season was longer due to the cool autumn weather. That allowed grapes to hang and develop complex flavors on the vine while retaining fresh acidity.

~ Oregon Wine Board

VINEYARD

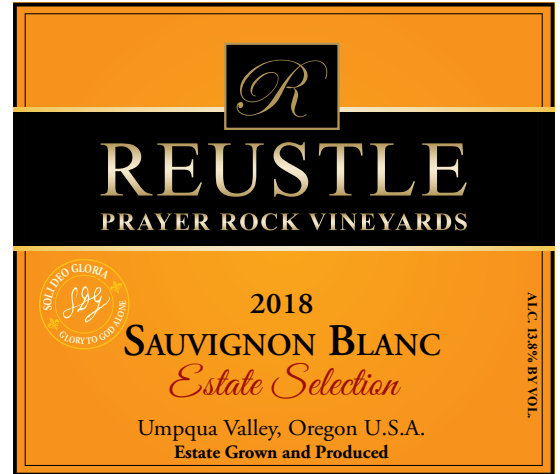
Grapes were 100% grown and hand harvested at **Reustle-Prayer Rock Vineyards**; a 200 acre property (40 vineyard acres) in a cool region of the Umpqua Valley. On the property are two south-facing hillsides, named **Prayer Rock and Romancing Rock Vineyards**, with steep hillside slopes (ranging from 15-40%). 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 bottled April 2019.

2018 SAUVIGNON BLANC:

orange zest tropical
Generous Mouthfeel refreshing
Lemon Verbena
Lemon Lime fresh citrus
Kiwi floral cooling grapefruit
Crisp Acidity

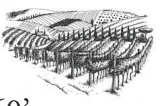


TECHNICAL DATA



- Brix @ Harvest: 23
- Harvest Date: Early September
- TA: 8.3
- PH: 3.1
- Alcohol: 13.8%
- Fermented In: 100% Stainless Steel
- Cases Produced: 350

VINEYARD DATA



- Elevation: 460 - 660'
- Aspect/Slope: South-facing, 15-40% slope
- Vine Age: 8-14 Years
- Soil Types: Oakland, Pengra, & Sutherlin Silt Loam 15% clay, balance roughly equal sand and silt.

FOOD PAIRING

Halibut, Oysters,
Chevre Cheese.

