



REUSTLE
PRAYER ROCK VINEYARDS

2017
MATRIX
UMPQUA VALLEY

VINTAGE

After a few dry winters, the 2016-17 winter provided ample rain and snowpack statewide. The winter gave way to a relatively cool and wet spring compared to the last few years. As a result, bud break started closer to normal in mid-April. The spring warmed up with record heat in late May that initiated flowering. Flowering was complete and produced a very good fruit set. July ramped up the heat moving the vintage rapidly to véraison. August 2017 was the warmest August on record in the state may have delayed ripening in some varieties.

VINEYARD

~ Oregon Wine Board

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.

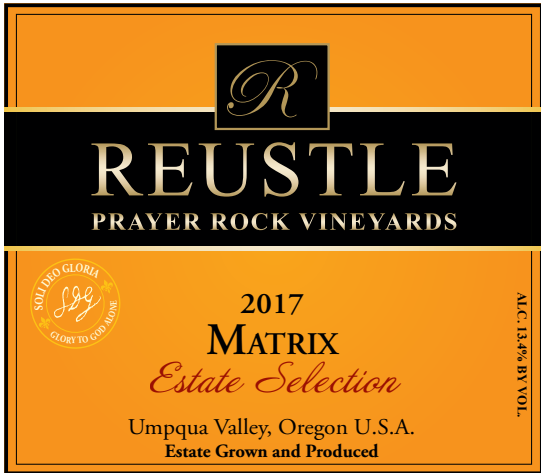
Blended with:


13% Roussanne **24% Muscat**
8% Chardonnay **10% Viognier**
36% Semillon **9% Riesling**

PRESS HIGHLIGHTS:


2019 Savor NW - **Double Gold**
2019 Monterey Int'l Wine Competition - **Gold (91 points)**

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:	13.4%
Fermented In:	80% Stainless Steel 10% American Oak 10% French Oak
Residual Sugar:	1%
Cases Produced:	300

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

