



2007

OREGON RIESLING

TASTING NOTES

The 2007 Riesling possesses a beautiful golden color with emerald highlights. The initial aromatics are redolent of slate, minerals, orange and lime blossoms, white fresh almonds, cardomon and tangerine. The wine opens to reveal more musky hints of honey, nectarines and white chocolate. In the mouth, the attack is focused and pure with flavors of wet stones, stone fruits and citrus. The long finish and final lingering notes are of almond skin and minerals. Bright, concentrated and focused, the 2007 Riesling will age gracefully for years. Lovers of fresh vivacious mineral and fruit driven wines should drink over the next couple of years. Those that prefer the petrol, wet stone character of aged Riesling should be advised to hold onto a bottle or two for at least 5 more years.

WINE

Oregon is lucky to have a few very old Riesling plantings which survived the drive in the 1980s to replant or graft every vineyard with Pinot Noir or Pinot Gris. Our 2007 Riesling is blended from four vineyards with an average vine age of 25 years. Two of the younger vineyards are located in Southern Oregon in higher altitude vineyards in the Rogue and Applegate Valleys. These valleys have very warm days and cool nights allowing us to pick the Riesling almost in November. The two oldest vineyards are located in the Eola Hills and the Chehalem Mountain AVAs in the Northern Willamette Valley. These vineyards are picked riper in late October with a little less acidity and more honeyed and floral characteristics than the vineyards from the South. All of the berries were pressed whole cluster and then variously inoculated with different yeasts to add complexity. No malolactic fermentation transpired. The wine was blended and bottled in February 2008 to produce 2,733 cases.

VINTAGE

A wet damp spring necessitated more sprays than normal to keep mildew at bay in a challenging year. We had great weather for flowering and set a large crop (3.5 tons to the acre) in the Willamette Valley although the Southern Oregon crop was smaller and had a reduction in cluster and berry size. Harvest was difficult with slow picking around storms. For those who kept up with the summer's challenges, contained the disease pressure and waited to pick, there was little rot and some high brix levels in the vineyards. We closed out the harvest in the Willamette Valley on Halloween. Southern Oregon was a different story with great weather and a slow even ripening of epic importance even besting the great 2006 vintage.

OREGONICALLY GROWN™
A to Z