

DRY *Oregon* 2006 RIESLING



APPELLATION: OREGON

VINEYARDS: 24% CHEHALEM MOUNTAIN VINEYARD
(CHEHALEM MOUNTAIN AVA);
28% JULIARD VINEYARD (DUNDEE HILLS AVA);
48% DOERNER VINEYARD (UMPUQA VALLEY AVA)

WINEMAKING: 100% STAINLESS STEEL TANK FERMENTATION; NO WOOD,
NO MALOLACTIC FERMENTATION

HARVEST: OCT 21 - OCT 23; 19.4-22.0% BRUX; 6.6-8.0 G/L T.A.;
3.01-3.18 PH

BOTTLING: APRIL 25, 2007; 12.3% ALC. BY VOL; 6.8 G/L T.A.;
3.03 PH; 0.74% R.S.

WINEMAKER TASTING NOTES

This wine begins with lemon-lime, white flowers, and pine needles with a hint of petrol on the nose. The fresh palate-cleansing acidity is balanced with a hint of sweetness that rounds out the mid-palate with soft texture and bright, crisp fruit flavors of lime and apple. Finishes dry with a delicate minerality.

~ Gary Horner,
Winemaker

WINEMAKING

It has always been our focus to make a dry style Riesling with a preservation of fruit freshness. To do this, we use a yeast strain that also builds a bit of mid-palate weight to even out the spike of natural Riesling acidity. Riesling is usually a pretty high acid grape in cool climates, and variations in acidity is driven by vintage and crop load. In order to balance the acidity we leave the fruit hanging as long as possible, which usually results in a natural acidity drop.

VINTAGE OVERVIEW

A mild, dry spring resulted in an exceptional fruit set—as opposed to 2004 and 2005 vintages, where cool, wet spring weather lead to crop levels half normal size. The fruit continued to develop under warm and dry conditions punctuated with periodic heat spikes. Continued warmth in September and October significantly condensed the harvest period causing some vintners to have to delay harvesting more fruit until their tanks were emptied of the first fruit harvested.

The 2006 vintage was second only to 2003 in heat, which is fortunate in that full ripeness in a higher than normal crop year can only be achieved if the autumn rains do not start early. We were fortunate in that the rains held off and all of our fruit was brought in at optimum ripeness.

Red wines from the vintage display a rounded intensity of pure fruit, acid and tannin. The white wines burst with intense fruit aromas and are balanced with remarkable richness and acidity.

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