



SEMI-SPARKLING RIESLING

Tasting Notes:

Versatility is one of the reasons that our winemaker Elizabeth adores Riesling. Aromas of apricot tickle the nose with an ever so slight effervescence. The juicy acidity and flavors of pineapple, lime, and white peach balance the touch of sweetness in this Frizzanté style. The wine was bottled with a Frizzanté column to maintain its sparkle during the process. The idea was not to make a true sparkling wine but rather to create a light bubble that lifts the aromas and flavors and brings a little fun to an ordinary day! Pair the Riesling with salty cheeses like Manchego and spicy nuts; Asian styled food.

Winemaking Notes:

The grapes were hand harvested and immediately pressed off to minimize skin contact. Pressing decisions are done by taste and the cycle was stopped at just over one bar of pressure in order to minimize potential phenolics. Each vineyard was treated separately, and after settling, inoculated with different yeasts. Fermentation temperatures were kept at 52° to 55°F and lasted about six weeks until the wines tasted balanced. After blending the wine was carbonated in tank and a small amount of sugar was added. The wine was bottled with a frizzanté column to maintain its sparkle during the process. The idea was not to make a true sparkling wine but rather to create a light bubble that lifts the aromas and flavors and brings a little fun to an ordinary day.

Wine Information:

Alcohol: 12%
pH: 2.96
Titratable Acidity: 7.5 g/L
Residual Sugar: 1.4%
Number of Cases: 301

Vineyard Information:

Appellation: Willamette Valley
Vineyard Sources:

- Dunn Forest (Estate) planted 1983 (36%)
- BeckenRidge planted 1978 (64%)

Harvest Dates:

- Dunn Forest October 19th
- BeckenRidge October 14th

Sugar: 21.6° Brix
pH: 3.25
Titratable Acidity: 5.3 g/L