

## ALMOST DRY RIESLING

Willamette Valley, Oregon



рН **3.00** 

> та **7.0**

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RESIDUAL SUGAR

ALCOHOL

11.3%

VINEYARD

WILLAMETTE VALLEY AVA

VINEYARD

**MONTINORE ESTATE** 

SOIL

LAURELWOOD CORNELIUS

AVERAGE VINE AGE

**34 YEARS** 

CLONES

110, GEISENHEIM

FERMENTATION

STAINLESS STEEL

WINEMAKER

STEPHEN WEBBER

RELEASE DATE

**JUNE 2016** 

## THE VINTAGE

2015 was an excellent year for making lively whites with dynamic aromatics and lingering crispness. Bud break was early and fruit set almost a month ahead of the norm. This was followed by an unusually warm summer that accelerated development of the vines. Fortunately, the weather cooperated and the last four weeks of the season provided weather that allowed for near perfect ripening conditions. Harvest started 3½ weeks earlier than average, but the fruit from the start was near perfect.

## THE WINEMAKING

Nearly 10% of our cool-climate estate Biodynamic® vineyard is planted to Riesling grapes, providing an opportunity to make this varietal in a diversity of styles. This wine underwent gentle pressing, with very long, cool fermentation at an average temperature of 54°F in 100% stainless steel. A combination of Assmanshausen German yeast and a Pied de Cuve, along with time spent on lees, lead to a subtle balance of natural sugars and acid.

## THE WINE

The 2015 Almost Dry Riesling is fresh and flavorful. Tropical aromas of exotic starfruit and mango swirl from the glass with notes of juicy honeydew and a whisper of white musk. Ripe tangerine, stone fruit, and key lime flavors are scented with mace and a hint of flintiness. Bright citrus and floral notes balance perfectly with a hint of sweetness and clean finish. This wine is a great complement to salads and seafood, or can simply be enjoyed on its own.

90 POINTS Editors' Choice Wine Enthusiast

Though it's 100% varietal, this sports a strong floral streak, as if dominated by Gewürztraminer. Baby-powder scents and accents shift into a fruit core of citrus, with Meyer lemon, oranges and pineapple.

~Paul Gregutt, Contributing Editor



