



MONTINORE ESTATE

2015

RIESLING SWEET RESERVE

Willamette Valley, Oregon



APPELLATION

WILLAMETTE VALLEY AVA

VINEYARD

MONTINORE ESTATE

SOIL

LAURELWOOD

AVERAGE VINE AGE

35 YEARS

VARIETY/CLONE

RIESLING

GEISENHEIM 110

HARVEST DATE

OCT 6

FERMENTATION

STAINLESS STEEL

pH

2.80

TA

9.0

RESIDUAL SUGAR

10.7%

ALCOHOL

10.0%

WINEMAKER

STEPHEN WEBBER

RELEASE DATE

MARCH 2017

THE VINTAGE

The 2015 vintage 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 varietals in a diversity of styles. The grapes used for the 2015 Riesling Sweet Reserve are Geisenheim 110 clones from 35 year old vines planted at around 300 feet. Always last to harvest, this estate Riesling fruit underwent gentle pressing, with a very long, cool fermentation in 100% stainless steel to really bring out the naturally occurring aromatic components of the variety.

THE WINE

Tropical aromas of candied pineapple, passionfruit, lychee and flowers take the senses on a sunny holiday. The palate bursts with green apple, grilled peaches and freshly grated lemon zest. While this wine is plush and filled with mid-palate sweetness, the finish is lifted, bright and clean. It pairs great with blue cheeses or fruit tarts and is just as good enjoying it on its own.