



MONTINORE ESTATE

2018

ALMOST DRY RIESLING

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VINEYARD
MONTINORE ESTATE

SOIL
**LAURELWOOD
CORNELIUS**

AVERAGE VINE AGE
36 YEARS

VARIETY
100% RIESLING

CLONES
GEISENHEIM, 110

FERMENTATION
STAINLESS STEEL

TA
7.5

pH
3.05

RESIDUAL SUGAR
1.2%

ALCOHOL
11.8%

WINEMAKER
STEPHEN WEBBER

BOTTLING DATE
MARCH 2018

RELEASE DATE
APRIL 2018

THE VINTAGE

An exceptional vintage, the spring and summer of 2018 were some of the warmest and driest on record, and fairly uneventful. Bud break came just a little earlier than average and progressed smoothly. A long cool autumn extended the growing season, allowing the grapes to hang on the vine and develop flavors while retaining acidity. Harvest came fast with a short window and the fruit was impeccably clean and ripe, with good acid and great flavors.

THE WINEMAKING

The 2016 Almost Dry Riesling is a beautiful example of the well-defined characters found in this variety, and a harmonious balance between acid and sugar. The hot 2016 vintage merited an early harvest for the estate Riesling, but the classic flavors found in this grape hold true in this wine, as nice petrol notes are developing. The grapes underwent gentle pressing, with a 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 Almost Dry Riesling offers the best of both worlds—a hint of sweetness as well as mouth-watering, refreshing acidity. Aromas of honeysuckle, melon, key lime and nectarine offer a fragrant introduction to this approachable wine. Subtle yet pretty flavors of Meyer lemon, white flower, more melon and a zesty hint of ginger linger and persist on a lofty palate-cleansing note. This is a wonderful expression of Willamette Valley Riesling.



Made with Demeter-Certified Biodynamic Grapes
Certified Organic by CCOF