



WINE

60% PINOT GRIS, 30% GEWURZTRAMINER,
10% RIESLING
FERMENTED & AGED IN AMPHORAE
pH 3.48 | TA .60g/100mL

VINEYARD

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR,
ORGANIC YEAST NUTRIENT, NATIVE YEAST



2021 6000 B.C.

Vintage Overview

With aromas of bright orange, white pepper, and a pinch of cardamom, this orange wine is perfect for fall. The palate is of refined tension with flavors of mouth watering citrus, finishing with a chalky subtle bitterness of orange rind, and soft tannin structure.

In the Vineyard

In 2021 the blooming season started rainy for most of the Willamette Valley and Tualatin Hills. Fortunately, David Hill's vines bloomed later, resulting in abundant yields at harvest time. The overall temperatures for the season were warm, but even with the heat spikes in the summer it did not affect the vines or spike the sugar content. In fact, the dry heat of the growing season allowed for intentional hanging times for many of our varietals. The conditions of this vintage has created wines with complex flavors and aromas, making 2021 one of our favorite vintages in the last few years.

In the Winery

The earthenware Qvevri wine vessels discovered in the Republic of Georgia can be traced back as far as 6000 B.C..These ancient vessels & the method of fermenting white grapes with their skins inspires us to produce this wine.

davidhillwinery.com



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