



**WINE**

50% ACACIA BARREL & 50% STAINLESS STEAL  
Brix 23.9 ; pH 3.26 | TA .81g/100mL | RS .4g/100mL

**VINEYARD**

OLD VINE | DRY FARMED | LAURELWOOD SOIL

**INGREDIENTS**

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



davidhillwinery.com

**2021 Last Pick Riesling**

**Vintage Overview**

Our Last Pick Riesling offers fresh aromas of orange blossom, freshly grated horseradish and ocean air. Leading with mouthwatering nectarine and freshly picked red plum on the palate, acacia wood aging brings body and a lingering long finish of fresh fruit with a subtle tone of warmed maple.

**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**

At David Hill, we harvest our Riesling in three phases hand selecting clusters each time we collect from the vines. Our Last Pick Riesling is a selection of the most golden fruit separately fermented to showcase the pinnacle of ripeness.



**WINE**

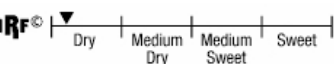
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