## WINE

FERMENTED & AGED IN 25% AMPHORA AND 75% STAINLESS STEEL

pH 3.28 I TA .67g/100mL I RS .12g/100mL **VINEYARD** 

OLD VINE I DRY FARMED | LAURELWOOD SOIL

**INGREDIENTS** 

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







### 2021 Sylvaner

# Vintage Overview

Aged in Italian terra-cotta clay vessels, this wine offers layered and complex flavors. Notes of lime leaf, turmeric, saffron, and white pepper greet the nose and come alive on the palate with bold middle eastern spices, and bright citrus notes of yuzu. The Sylvaner's time in the clay vessels gives it a tannic structure that translates into a finish that lingers.

## 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

Respecting the age of the vines and the cooler climate these grapes come from, this Sylvaner was aged in stainless steel and Italian terra-cotta clay. The aging process created a textured and tannic structure that beautifully supports the bold savory flavors of this wine.

davidhillwinery.com



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