

VINEYARD

100% RIESLING

DRY FARMED | LAURELWOOD SOIL

75% STAINLESS STEEL AND 25% NEUTRAL FRENCH OAK

pH 3.05 | TA - .75g/100ml .23g/100mL

INGREDIENTS

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



2022 Estate Riesling

Vintage Overview

A notable freshness with bright citrus highlights our 2022 Estate Riesling. Fermented dry, highlighting yellow grapefruit and tart lemon, with an undertone of honey, define the nose and play on the palate while glanced salinity lingers on the finish.

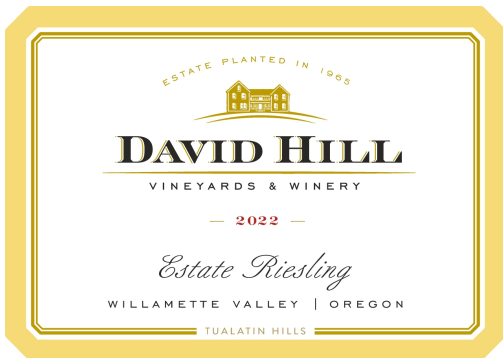
In the Vineyard

In 2022, the vintage in the Willamette and Tualatin Valley AVA's started classically wet and cool, highlighted by a frightening cold spell and frost in April that reduced and damaged buds across the valley. David Hill experienced no damage, however, due to the location in the valley. Cooler than most areas, and behind in the growing stage, the vintage was protected. A cooler growing season overall and a dry late harvest season yielded high acid and full fruit, making for a physiologically ripe vintage. The conditions of this vintage have created wines that are balanced, with full fruit and bright acid.

In the Winery

This dry Riesling was fermented in 75% stainless steel and 25% neutral French Oak. Its long, slow fermentation created depth and complexity, highlighting a freshness and approachable mineralogy on the finish.

davidhillwinery.com



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