

**WINE**

34% PEARL OF CSABA, 33% MULLER-THURGAU,  
33% MUSCAT OTTONEL

FERMENTED AND AGED IN STAINLESS STEEL  
RS.05g/100mL | TA.52g/100mL | pH 3.33

**VINEYARD**

OLD VINE | DRY FARMED | LAURELWOOD SOIL

**INGREDIENTS**

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



[davidhillwinery.com](http://davidhillwinery.com)

**2022 Old Vine Cuvée**

**Vintage Overview**

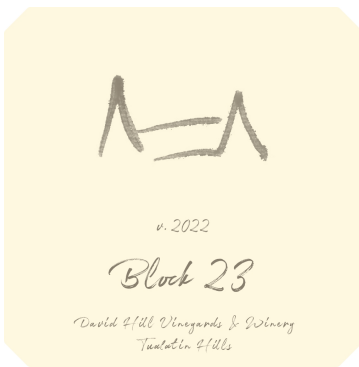
Bright aromas of honeysuckle, juicy nectarine and lychee, with subtle notes of dewy spring grass and radish sprouts define the nose of the Old Vine Cuvée, made from aromatic white grapes. A slight carbonation gives a lively minerality on the palate with assertive mouth watering pineapple.

**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 its 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**

From original Coury nursery plantings, this co-ferment was crafted to best express the clonal material of these aromatic white varieties. Taken direct to press, free-run juice was fermented dry in stainless steel drums.



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