WINE
100% RIESLING FERMENTED IN STAINLESS STEEL AND GLASS
pH 3.01 | TA .79/100mL | RS .06g/100mL
VINEYARD
OLD VINE | LAURELWOOD SOIL | DRY-FARMED
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR, ORGANIC YEAST NUTRIENT, NATIVE YEAST

2025 Pétillant Naturel Riesling

Vintage Overview
Aromas of tart lemon custard and mandarin zest meet chive flower, white pepper, and fresh coriander. On the palate, lush notes of white peach, pear, and a lemon saltiness are complemented by a hint of pine nut. The finish lingers with a kiss of bubbles.

In the Vineyard
In 2025, the vintage in the Northern Willamette Valley and David Hill began with a cool spring, leading up to a cooler-than-average summer. The vineyard had great soil moisture, a nice canopy, and good fruit set with no dramatic heat spikes from summer through the end of August.Though there was initially a fear that the vintage wouldn't ripen in time, September's daytime temperatures were warmer-than-average, leading to quick ripening across the entire vineyard. Classically a warmer harvest results in bolder flavor profiles, more complexity, fuller body, and a more prominent tannin structure.

In the Winery
The 2025 Riesling is made in the old world style of Pétillant Naturel, a more natural way to make sparkling wine. Finishing the primary fermentation in the bottle traps the natural carbon dioxide without adding sugar or laboratory yeast strains. Fermented dry. Aged in neutral french oak and glass.

davidhillwinery.com

WINE
100% RIESLING FERMENTED IN STAINLESS STEEL AND GLASS
pH 3.01 | TA .79/100mL | RS .06g/100mL
VINEYARD
OLD VINE | LAURELWOOD SOIL | DRY-FARMED
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR, ORGANIC YEAST NUTRIENT, NATIVE YEAST

2025 Pétillant Naturel Riesling

Vintage Overview
Aromas of tart lemon custard and mandarin zest meet chive flower, white pepper, and fresh coriander. On the palate, lush notes of white peach, pear, and a lemon saltiness are complemented by a hint of pine nut. The finish lingers with a kiss of bubbles.

In the Vineyard
In 2025, the vintage in the Northern Willamette Valley and David Hill began with a cool spring, leading up to a cooler-than-average summer. The vineyard had great soil moisture, a nice canopy, and good fruit set with no dramatic heat spikes from summer through the end of August.Though there was initially a fear that the vintage wouldn't ripen in time, September's daytime temperatures were warmer-than-average, leading to quick ripening across the entire vineyard. Classically a warmer harvest results in bolder flavor profiles, more complexity, fuller body, and a more prominent tannin structure.

In the Winery
The 2025 Riesling is made in the old world style of Pétillant Naturel, a more natural way to make sparkling wine. Finishing the primary fermentation in the bottle traps the natural carbon dioxide without adding sugar or laboratory yeast strains. Fermented dry. Aged in neutral french oak and glass.

davidhillwinery.com