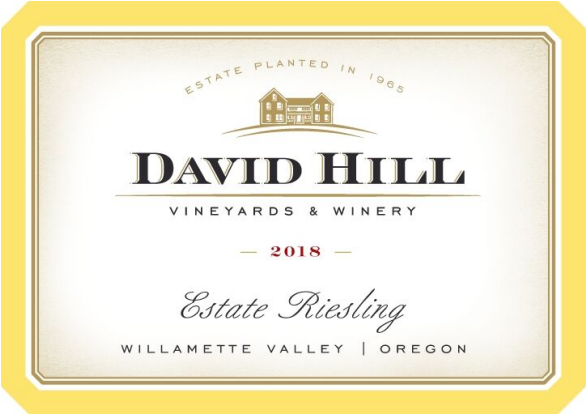


2018 Estate Riesling

WINE
BRIX AY HARVEST 22.6
pH - 3.04 | TA - .87g/100ml
RS - 1.0g/100ml

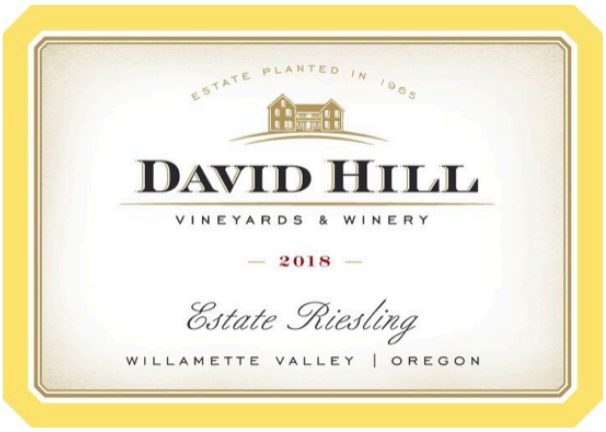
VINEYARD
50 YEAR OLD PLANTING
DRY FARMED
LAUREL WOOD SOIL

Vintage Overview
From one of the oldest plantings of Riesling in The Willamette Valley, vine age is the motivating factor both for aromatics and profile of this wine. Beautifully floral aromatics with notes of tangerine zest and stone fruit on the palate, our 2018 Riesling stands at medium-dry on the IRF scale.

In the Vineyard
The 2018 vintage was exceptional for white wines in the Willamette Valley. Spring and Summer were unusually warm, and bereft of major heat spikes. However, the harvest was much cooler than the harvests of recent vintages. The diurnal temperature was over 30 degrees, which helped to retain acid and extend hang time. At David Hill, we were able to pick in the early hours of the morning in order to maintain maximum acidity, which enhanced the flavors of the fruit from our old vine Riesling.

In the Winery
This Riesling was whole cluster pressed, and fermented at cool temperatures for two months in stainless steel. Fermentation was stopped at 1 percent residual sugar, leaving just enough sweetness to help balance out the acidity.

davidhillwinery.com



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