

WINE

60% GEWURZTRAMINER 40% PINOT GRIS

AGES 10 MONTHS IN FRENCH OAK

BARRIQUE

pH 3.43 TA .53g/100mL T RS <.02g/100mL

VINEYARD

DRY FARMED LAURELWOOD SOIL

INGREDIENTS

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

Certified



2019 6000 B.C.

Vintage Overview

With aromas of sweet tart, jasmine, and lemon balm, the nose of this orange wine will make you believe it's summer. The palate presents with flavors of peach and smoked paprika which intertwine with light walnut hull tannins, while hints of Himalayan sea salt and pickled ginger create a light finish.

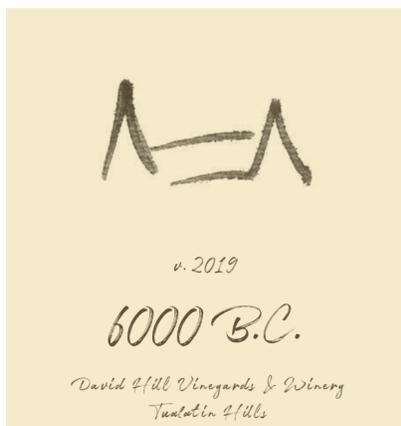
In the Vineyard

In 2019, the Northern Willamette Valley saw a return to a more classic cool vintage. Spring was warm and damp with a late bud-break, while the growing season was moderate and steady. Early rains and a rapid October cool down created the need for strategic harvesting of fruit, which rewarded us with optimal ripeness and retention of acidity. From 2019 we may see one of the best vintages in the last two decades.

In the Winery

The earthenware Qvevri wine vessels discovered in the Republic of Georgia can be traced back as far as 6000 B.C..These ancient vessels & Georgian traditional winemaking methods of fermenting white grapes with their skins inspires us to produce this floral and peach flavored orange hued wine. Fermented on skins in cool temperatures, this wine was aged for 10 months in 75% neutral & 25% 3rd fill French oak.

davidhillwinery.com



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