

**WINE**

FERMENTED & AGED IN NEUTRAL FRENCH OAK BARRIQUE

pH 3.01 TA .74g/100mL RS .88g/100mL

**VINEYARD**

OLD VINEI DRY FARMED

LAURELWOOD SOIL

**INGREDIENTS**

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

Certified



**2019 First Pick Riesling**

**Vintage Overview**

Our First Pick Riesling is engulfed by scents of nori, green tea, and citrus marmalade, while the mid palate brings forth flavors of honey comb. Rice starch and oolong tea tannins are balanced with flavors of asian pear, and a nutty finish which nicely rounds out the flavors.

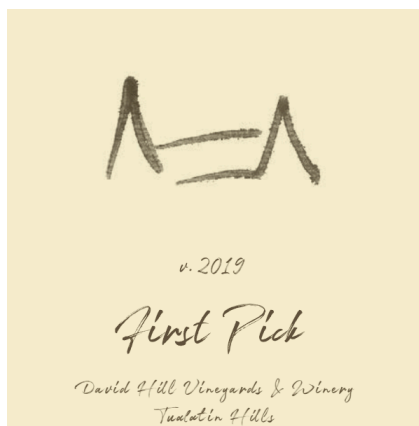
**In the Vineyard**

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**

At David Hill, we harvest our Riesling in three phases hand selecting clusters each time we collect from the vines. Our First Pick Riesling is a selection of the botrytis affected fruit separately fermented to express the noble flavors imparted from this process.

davidhillwinery.com



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