

WINE

FERMENTED & AGED IN 25% NEW
AUSTRIAN OAK CASK & 75% NEUTRAL
FRENCH OAK BARRIQUE
pH 3.12 | TA .77g/100mL | RS .71g/100mL

VINEYARD

OLD VINEI DRY FARMED
LAURELWOOD SOIL

INGREDIENTS

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



2019 Last Pick Riesling

Vintage Overview

Ripe aromatics of jasmine, lemon custard, and ginger graduate to palatal flavors of lavender and tangerine pith. The high acid level is complimented by flavors of wildflower and a savory herb de Provence, with a light mineral lift

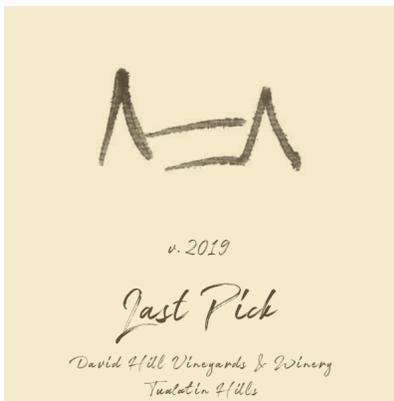
In the Vineyard

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 Last Pick Riesling is a selection of the most golden fruit separately fermented to showcase the pinnacle of ripeness."

davidhillwinery.com



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