



#### WINE

42% MUSCAT OTTONEL, 40% MUELLER  
THURGAU, 18% PEARL OF CSABA  
FERMENTED & AGED IN STAINLESS STEEL  
pH 3.28 | TA .58g/100ml | RS .24g/mL

#### VINEYARD

DRY FARMED | LAURELWOOD SOIL

#### INGREDIENTS

GRAPES, SULFUR, ORGANIC YEAST  
NUTRIENT, NATIVE YEAST



## 2019 Old Vine Cuvée

### Vintage Overview

Reminiscent of a coastal breeze, this white wine showcases key lime zest and lychee on the nose. Aromas repeat on the palate with intensified flavors of cool spring water and carbon dioxide spritzed minerals. Essence of orange blossom is persistent and tapers at the 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

From original Coury nursery plantings, this co-ferment was crafted to best express the clonal material of these aromatic white varieties. Taken direct to press, free-run juice was fermented dry in small stainless steel drums. The wine was allowed full malolactic and bottled in the second week of February to enhance vibrant aromatics and to preserve as much natural CO<sub>2</sub> as can be retained from fermentation.

[davidhillwinery.com](http://davidhillwinery.com)



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