

VINEYARD

RIESLING | LAURELWOOD SOIL

WINE

BRIX AT HARVEST 23.2

pH - 3.1 | TA - .78g/100mL | RS - .88g/100mL

INGREDIENTS

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



davidhillwinery.com

2019 Estate Riesling

Vintage Overview

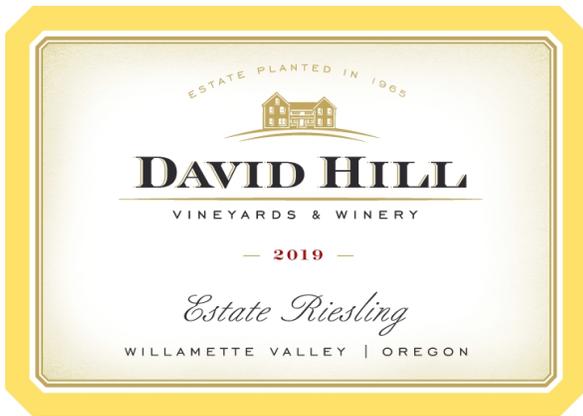
With aromas from the Wirtz Vineyard and David Hill Estate, this Riesling showcases green apple and citrus with compliments of fresh ginger. Flavors of lemon, red apple, and asian pear flood the palate, while mineral qualities and malolactic flavors are brought forth and rounded out by a salty warm hazelnut 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

This Riesling was fermented in 50% Austrian cask, 25% egg shaped fermenter, and 25% neutral oak. The fermentations were kept separate and then blended to best represent the David Hill and Wirtz estates. With multiple picks, at different levels of ripeness, this wine showcases the full spectrum of fruit ripeness produced at our vineyards.



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