



WINE

30% GEWURZTRAMINER 60% PINOT GRIS

10% RIESLING

FERMENTED & AGED IN AMPHORAE

pH 3.46 | TA .58g/100mL | RS <.02g/100mL

VINEYARD

DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

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



2020 6000 B.C.

Vintage Overview

With aromas of cardamom, Hood strawberries, and nectarine, the nose of this orange wine will make you fall in love with summer. The palate presents with tension and flavors of kumquat which intertwine with fresh rhubarb preserves, finishing with lingering fruit.

In the Vineyard

In 2020 Oregon experienced brutal wildfires. With 50 square miles separating the Tualatin Hills from the most concentrated smoke, David Hill fared incredibly well, and our fruit escaped untouched by smoke damage. A damp and later than average bloom resulted in smaller clusters and berries, creating a perfect set for what the vines should bare during bloom. A temperate summer allowed fruit to hang without becoming overly ripe, while dry weather systems during harvest allowed the vineyard team to pick with leisure. The circumstances in 2020 produced ripeness and expression among our wines that makes for a seriously age-worthy vintage.

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 & the method of fermenting white grapes with their skins inspires us to produce this wine.

davidhillwinery.com



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