

**WINE**

RIESLING | LAURELWOOD SOIL

pH 3.05 | TA .75g/100ml | RS .23g/100mL

**VINEYARD**

**INGREDIENTS**

GRAPES, SULFUR, ORGANIC YEAST

NUTRIENT, NATIVE YEAST



**2020 Estate Riesling**

**Vintage Overview**

The 2020 Estate Riesling was a riper vintage that makes it more concentrated than years past. The aromatics have notes of tropical fruit and lemongrass with compliments of muddled Kefir lime. This rich creamy wine is balanced with sand stone minerality that showcases the combination of the oak cask and soil of our property.

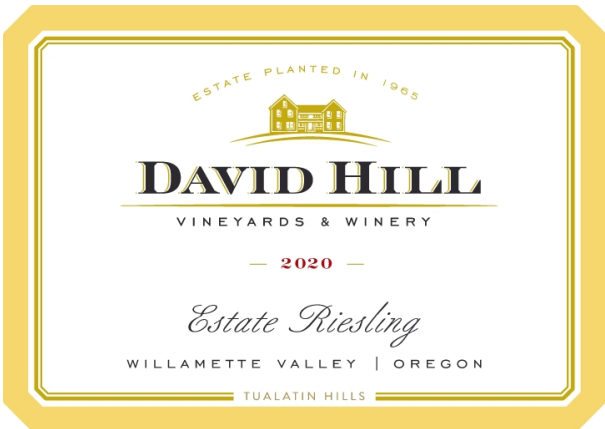
**In the Vineyard**

In 2020 Oregon experienced brutal wildfires, some of which were centered around the Eola Hills. With 50 square miles separating the Tualatin Hills from the most concentrated smoke, David Hill fared incredibly well, and our fruit was lucky enough to escape 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**

This dry Riesling was fermented in 100% Austrian cask. With multiple picks, at different levels of ripeness, this wine showcases the full spectrum of fruit ripeness produced at our vineyards.

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



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