



WINE
FERMENTED & AGED IN NEUTRAL FRENCH
OAK BARRIQUE
pH 3.06 | TA .77g/100mL | RS .10g/100mL
VINEYARD
OLD VINEI DRY FARMED
LAURELWOOD SOIL
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR,
ORGANIC YEAST NUTRIENT, NATIVE YEAST



2020 First Pick Riesling

Vintage Overview

This Riesling's first impression is of sweet aromas of fresh peach and orange marmalade, a classic characteristic of noble rot (botrytis) and relating to the warmer growing season in 2020. While sweet aromatically, the entry of the wine immediately gives the impression of a drier style Riesling on the palate. Flavors of stone fruits, chalky and pithy tannins tethers this wine to a lighter, balanced profile all while carrying the finish through to an extremely complex, rich and full bodied experience.

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

At David Hill, we harvest our Riesling in three phases hand selecting clusters each time we collect from the vines. Our First Pick Riesling is a selection of the botrytis affected fruit separately fermented to express the noble flavors imparted from this process.

davidhillwinery.com



WINE
FERMENTED & AGED IN NEUTRAL FRENCH
OAK BARRIQUE
pH 3.01 | TA .74g/100mL | RS .88g/100mL
VINEYARD
OLD VINEI DRY FARMED
LAURELWOOD SOIL
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR,
ORGANIC YEAST NUTRIENT, NATIVE YEAST



2019 First Pick Riesling

Vintage Overview

This Riesling's first impression is of sweet aromas of fresh peach and orange marmalade, a classic characteristic of noble rot (botrytis) and relating to the warmer growing season in 2020. While sweet aromatically, the entry of the wine immediately gives the impression of a drier style Riesling on the palate. Flavors of stone fruits, chalky and pithy tannins tethers this wine to a lighter, balanced profile all while carrying the finish through to an extremely complex, rich and full bodied experience.

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