



**WINE**

50% ACACIA BARREL & 50% STAINLESS STEAL  
pH 3.11 | TA .74g/100mL | RS .02g/100mL

**VINEYARD**

OLD VINE | DRY FARMED | LAURELWOOD SOIL

**INGREDIENTS**

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



## 2020 Last Pick Riesling

### Vintage Overview

Our Last Pick Riesling offers fresh aromas of beeswax, lychee, and citrus blossom. Tart apricot, and pear greet the palate at the beginning, leading to a salinity of oyster shell and citrus pith at the back of the palate, and finishing with subtle notes of white tea. The Last Pick's acidity is balanced by the tannin from the Acacia wood, giving a complex and long lasting finish.

### In the Vineyard

In 2020 Oregon experienced brutal wildfires. With 50 square miles separating the Tualatin Hills from the most concentrated smoke, David Hill faired 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 Last Pick Riesling is a selection of the most golden fruit separately fermented to showcase the pinnacle of ripeness.

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



**WINE**

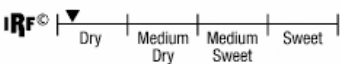
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