

#### WINE

FERMENTED & AGED IN 25% AMPHORAE & 75% STAINLESS STEEL

pH 3.27 | TA .66g/100mL | RS .21g/100mL

#### VINEYARD

OLD VINEI DRY FARMED

LAURELWOOD SOIL

#### INGREDIENTS

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



## 2020 Sylvaner

### Vintage Overview

A dry mineral driven wine, our estate Sylvaner features aromas of honey comb, rose water, and cinnamon. Pear skin tannins and flake sea salt salinity are nicely balanced by fresh Anjou pear flavors, while palatal tension and lingering tactile sensations combine for an electric finish.

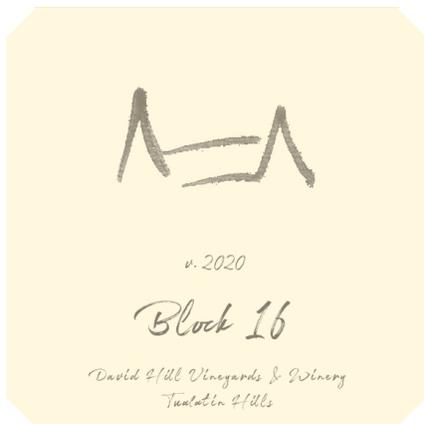
### In the Vineyard

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

At David Hill, our Sylvaner grows right alongside its parents Savagnin and Traminer, planted in the mid-1960's by Charles Coury who was inspired by traditional Alsatian viticulture. Our Sylvaner produces a dry neutral mineral white wine, which envelops the terroir of our vineyard.

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



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