

WINE
34% PEARL OF CSABA, 33% MÜLLER-
THURGAU, 33% MUSCAT OTTONEL
FERMENTED & AGED IN STAINLESS STEEL
pH 3.30 | TA .53g/100mL | RS <.02g/100mL
VINEYARD
OLD VINE | DRY FARMED | LAURELWOOD
SOIL
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR, ORGANIC
YEAST NUTRIENT, NATIVE YEAST



davidhillwinery.com

2021 Old Vine Cuvée

Vintage Overview

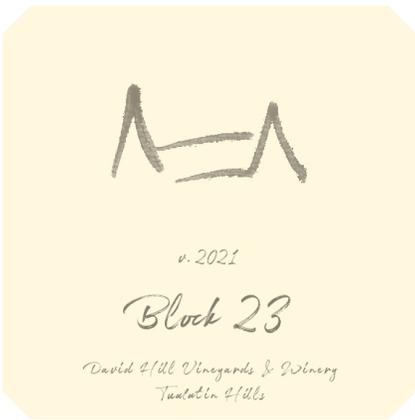
Made from aromatic white varieties, Block 23 brings bold aromas of tart peach, apricot, and lychee that give way to bright flavors of elderberry and lime. These flavors bolster a lively and refreshing acidity with beautiful notes of natural honey on the finish.

In the Vineyard

In 2021 the blooming season started rainy for most of the Willamette Valley and Tualatin Hills. Fortunately, David Hill's vines bloomed later, resulting in abundant yields at harvest time. The overall temperatures for the season were warm, but even with the heat spikes in the summer it did not affect the vines or spike the sugar content. In fact, the dry heat of the growing season allowed for intentional hanging times for many of our varieties. The conditions of this vintage has created wines with complex flavors and aromas, making 2021 one of our favorite vintages in the last few years.

In the Winery

From original Coury nursery plantings, this co-ferment was crafted to best express the clonal material of these aromatic white varieties. Taken direct to press, free-run juice was fermented dry in stainless steel drums.



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