



2022 6000 B.C.

Vintage Overview

Aromas remind us of bright mandarin, quince, and an underlying hint of savory herbal tomato leaf, while mouthwatering orange livens the palate. Fermentation in terra-cotta vessels lends to a powdery tension and soft tannin structure that finished with a cocktail bitter subtly. This orange wine is complex, polished and elegant.

In the Vineyard

In 2022, the vintage in Willamette and Tualatin Valley AVA's started classically wet and cool, highlighted by a frightening cold spell and frost in April that reduced and damaged buds across the valley. David Hill experienced no damage however due to its location in the valley. Cooler than most areas and behind in the growing stage, the vintage was protected. A cooler growing season overall and a dry late harvest season yielded high acid and full fruit, making for a fully ripe vintage. The conditions of this vintage have created wines that are blanched, will full fruit and bright acid.

In the Winery

The earthenware Qveri wine vessels discovered in the Republic of Georgia can be traced back to as far as 6000 B.C.. These ancient vessels & the method of fermenting white grapes with their skins inspires us to produce this wine.

davidhillwinery.com

WINE

60% PINOT GRIS, 30%

GEWÜRZTRAMINER, 10% RIESLING

FERMENTED AND AGED IN AMPHORAE

pH 3.48 | TA .60/100ml

VINEYARD

LAURELWOOD | DRY-FARMED

INGREDIENTS

LIVE CERTIFIED GRAPES, SULFUR,

ORGANIC YEAST NUTRIENT, NATIVE YEAST



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