



**WINE**  
100% RIESLING  
FERMENTED AND AGED IN EGG SHAPED VESSELS  
pH 3.08 | TA .81g/100mL | RS .66g/100mL

**VINEYARD**  
OLD VINE | DRY FARMED | LAURELWOOD SOIL

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



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

## 2022 First Pick Riesling

### Vintage Overview

This First Pick Riesling highlights aromatic notes of tart lime, honeyed papaya with a soft expression of Thai basil and macadamia nut, classic characteristics of Botrytis, or Noble Rot. On the palate, mouthwatering tropical notes of passionfruit balance salted grapefruit rind that carry through to a long mouthwatering finish.

### In the Vineyard

In 2022, the vintage in the 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 physiologically ripe vintage. The conditions of this vintage have created wines that are balanced, with full fruit and bright acid.

### 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.



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