

WINE
FERMENTED & AGED IN 25% AMPHORA AND
75% STAINLESS STEEL
pH 3.29 | TA .59g/100mL | RS .18g/100mL
VINEYARD
OLD VINE | DRY FARMED | LAURELWOOD
SOIL
INGREDIENTS
LIVE CERTIFIED GRAPES, SULFUR, ORGANIC



davidhillwinery.com

2022 Sylvaner

Vintage Overview

Aged in Italian terra-cotta clay vessels and stainless steel, this wine offers layered and complex flavors. Notes of ripe honeyed pear and dewy river rock, with subtle Savory herb greet the nose and come alive with forward fruit on the palate and subtle bitter citrus notes of cara cara orange. The Sylvaner's long pressing time as well as aging time in the clay vessels gives it a tannic structure that translates into a finish that lingers.

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

Respecting the age of the vines and the cooler climate these grapes come from, this Sylvaner was aged in stainless steel and Italian terra-cotta clay. The pressing and aging process created a textured and tannic structure that beautifully supports the bold savory flavors of this wine.

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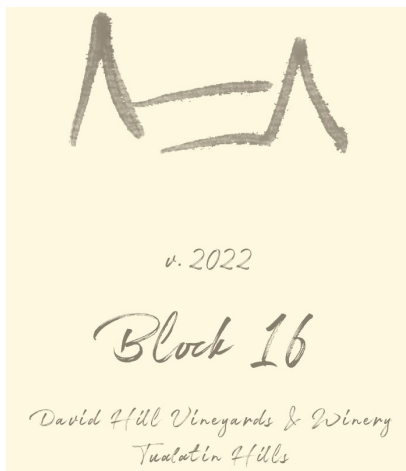
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