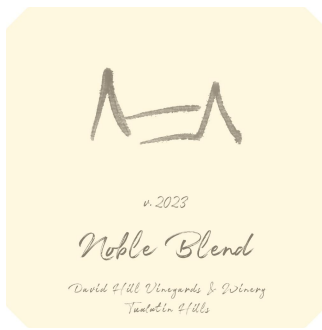


2023 Noble Blend Edelzwicker



WINE

FERMENTED AND AGED IN STAINLESS
STEEL BARRELS FOR 6 MONTHS

pH 3.22 | TA .72/100ml

VINEYARD

OLD VINE | LAURELWOOD SOIL | DRY

FARMED

INGREDIENTS

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



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Vintage Overview

Introducing our 2023 Noble Blend Edelzwicker wine, an expression of Alsatian white grapes. This wine is very bright and mineral driven. Floral notes and warming spices come together along with petrichor, fresh apple, spruce tip and herbal tomato leaf. Candied tangerine adds to these notes into the palate with forward fruit carrying through to the long lingering finish.

In the Vineyard

2023 was a great growing season in the Willamette Valley, and a particularly favorable vintage in the Tualatin Valley AVA. The spring was wet and cool, which culminated in an early May budbreak. The growing season was short as June was warm and July and August were hot, but there were no extreme weather events or dynamics that might present threats or problems in the vineyard. The consistent heat ripened the fruit and produced a rich concentration of flavor and weight, but the cooler nights in late summer and early fall - especially at the vineyard's elevation, helped develop acidity in the fruit to give lift and support the richness of the vintage.

In the Winery

This Alsatian blend of white grapes was mostly fermented in stainless steel tanks for 6 months. Botrytis contributes to this wine's heightened and complex aromatic structure while a very small percentage of amphora fermentation contributes to both depth and finish.

davidhillwinery.com

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