

WINE

70% MULLER THURGAU, 20% PEARL OF SCABA, & 10% MUSCAT OTTONEL

FERMENTED & AGED IN STAINLESS STEEL

RS .05/100ML | pH 3.33 | TA .52/100ml

VINEYARD

OLD VINE | DRY FARMED | LAURELWOOD SOIL

INGREDIENTS

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



2023 Old Vine Cuvée

Vintage Overview

Lush aromas of pineapple, lychee, and kiwi along with a soft play of sweet grass and basil round out the nose of this 2023 old vine white blend. Bright and dry with a touch of mineral effervescent with notes of fresh dill and fennel fronds, makes for a beautiful summer wine.

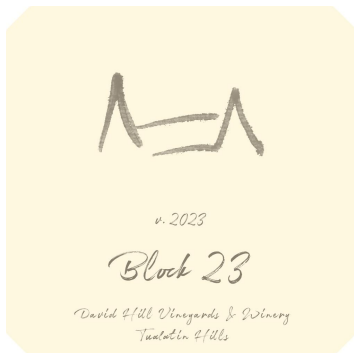
In the Vineyard

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. Overall the vintage gave high acid wines with a rich fruit profile, a combination which is ideal and somewhat rare.

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.

davidhillwinery.com



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