

2023 Sylvaner

Vintage Overview

Aged in terracotta and stainless steel, the 2023 Sylvaner offers layered and complex flavors. On the nose, river rock, salty ocean air, and seagrass mingle with ripe pear and a slight note of almond liqueur. Notes of pear and tangerine carry through the palate, where the fruit meets a slight tannin structure and carries equally through to a 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

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 the wine.

davidhillwinery.com

WINE

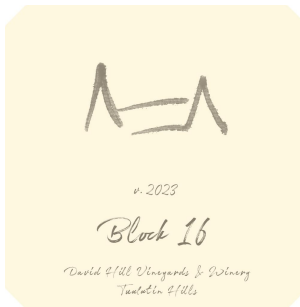
**FERMENTED AND AGED IN 25%
AMPHORAE AND 75% STAINLESS STEEL**
pH 3.29 | TA .53/100mL

VINEYARD

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

INGREDIENTS

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



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