

RIESLING

2018 | Old Vine | McMinnville AVA

Willamette Valley | Oregon



90 POINTS
WINE ENTHUSIAST

Hyland vineyard is the perfect site for Riesling because it's an acid-driven site and the old vines bring a tremendous depth and balance.

You want the right flavors and aromas but don't have to worry about acidity with this wine so you let it ferment between 53-55 degrees to retain vibrancy and let the wine move at its own pace. That leaves it with a 1-1 acid to sugar ratio which makes a great, balanced wine."

- Co-Winemaker, Anne Sery

"Quince, asian pear, and orange marmalade on the nose with a hint of spice. Mixed in with bright, crisp citrus, honeycomb, vanilla notes. The back palate mixes creamy richness of tangerine, lemon cued, and apricot finishing with a powerful long-lasting mouthwatering acidity."

- Co-Winemaker, Brian Irvine

100% Riesling | 12.7% Alc. | pH 2.85
Blocks: 1A (24%), 1G (13%), 4A (63%)
Years planted: 1972, 1973, 1979

BEST ENJOYED WITH RICH FOODS. OUR WINEMAKERS RECOMMEND OUR RIESLING ALONG WITH SOME OF THEIR FAVORITE SPOTS IN PORTLAND. BRIAN SUGGESTS PAIRING WITH THE FRIED CHICKEN AND SWEET POTATO WAFFLES FROM SCREEN DOOR, ANNE SAYS THE BISCUITS AND MUSHROOM GRAVY FROM PINE STATE BISCUITS.

