

RIESLING

2017 | Old Vine | McMinnville AVA

Willamette Valley | Oregon



93 POINTS
WINE ENTHUSIAST
EDITORS' CHOICE

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 do its thing. We cold 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

"Stone fruit, ripe melon and candied orange on the nose that mix in with bright, crisp citrus and honeycomb notes on the attack. The back palate mixes racy notes of white pineapple and Asian Pear that finish with a balanced salinity."

- Co-Winemaker, Brian Irvine

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

394 CASES PRODUCED

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.

