

2023 RIESLING

VINTAGE FACTS 2023

2023 in the Willamette Valley began with a very cold, dry winter followed by a short, wet spring. The cooler weather led to a late bud break around April 27th through May 1st, two to three weeks behind average. It quickly warmed up and accelerated the time between bud break and bloom. Similar to the 2011 vintage, bud break was short, with flowering happening in a single week. A hailstorm during the flowering period led to lower yields for the 2023 vintage. Lower yielding vintages tend to produce wines that are very concentrated in color, tannins and body.

The summer was ideal with temperatures staying around 80 degrees. A heatwave from August 13th - 16th reached temperatures over 100 degrees in certain areas and quickly broke. The berries on the vine were at the tail end of veraison during the heatwave and were able to handle most of the heat stress. It caused an increase in sugar levels in September, just in time for harvest.

With a record yield from our estate vineyards in 2022, the 2023 harvest reflected the typical vineyard cycle of a lower yield after a high yield. Picking began around the first week of September and finished in late October. Temperatures stayed ideal until the last week of September when rain arrived. Growers either worked through the rain to finish their harvest or paused until it passed the following week. Intermittent rain followed throughout the rest of the harvest. Willamette Valley Vineyards brought in 90 percent of its grapes by this period. Although it was a challenging vintage with lower yields, winemakers are excited about how this unique vintage will display.

WINEMAKING NOTES

The stylistic vision of this wine is classic, Oregon Riesling, focusing on crispness, good acidity and a hint of sweetness. The grapes were lightly whole cluster pressed, and the must was cold settled. Clean juice was then racked to another stainless steel tank for fermentation. It was inoculated with a selected yeast strain, promoting high fruit tones along with fruit cocktail aromatics. Fermentation lasted approximately three weeks at 55° F. The wine was racked shortly after fermentation to preserve fruitiness and bottled after fining.



TECHNICAL DATA

Grape Type: Riesling

Appellation: Willamette Valley

Soil Type: Jory (iron rich volcanic), Laurelwood (windblown, glacial loess), including Pisolites and Missoula Flood sediment

Harvest Date: October 14 – 16, 2023

Harvest Statistics

- **Brix:** 20.0°
- **Titrateable Acidity:** 7.394 g/L
- **pH:** 3.04

Finished Wine Statistics

- **Alcohol:** 11.4%
- **Titrateable Acidity:** 8.870 g/L
- **pH:** 3.07
- **Sulfate Level:** low

Fermentation: Stainless steel tanks

Bottling Date: March 2024

SWEETNESS SCALE



IRF® INTERNATIONAL RIESLING FOUNDATION

TASTING NOTES

This semi-sweet wine opens with a fruity bouquet of ripe papaya, honeydew and candied green apples. A luscious palate displays notes of honeycomb, lilac flower, mandarin orange peel and starfruit. The finish is wonderfully persistent with a perfect balance of sweetness and refreshing crispness.

Peak Drinkability: 2024 – 2027

FOOD PAIRINGS

Serve well-chilled and allow to warm in your glass for optimal enjoyment of aromas and flavors. Perfect as an aperitif or as an ideal pairing to spicy Asian dishes, seafood and rich cheeses.

