

**2003**  
OREGON  
**WHITE RIESLING**  
WILLAMETTE VALLEY

**TASTING NOTES**

*This semi-sweet, Spatlese-style Riesling exhibits aromas of honeysuckle and pear followed by a crisp apple-like flavors accented by honey and floral notes. A cold, wet April delayed bud break, but then came the scorching July heat wave. We had 21 days over 90 degrees, which was only two days short of the all-time record. These vineyard blocks of Riesling were some of the oldest in the Willamette Valley (planted in the mid-1970's).*

**THE GROWING SEASON**

What can we say--2003 was an unprecedented sixth vintage in a row where our northern Willamette grapes reached full maturity through the temperate summer weather, and the winter rains held off until after the harvest was completed. Nature once again gave us fully ripe fruit with concentrated flavors and excellent sugar levels.

**VINIFICATION**

All the grapes used in this wine were destemmed, crushed, and immediately pressed. The juice was then moved to temperature controlled stainless steel fermentation tanks and inoculated with Prisse de Mousse yeast. The ability to control the cool fermentation temperature during the next two months was critically important for enhancing the finished wine's delicate aromas and flavors. After eight weeks at 52 degrees F., the fermentation was stopped with 3% residual sweetness in the finished wine.

<b>PRODUCTION</b>	2,500 Cases
<b>WINE SPECS</b>	11% alcohol; T.A. 8.2 g/L; pH: 2.81; RS: 3%

