



## **2018 Hendsbee Vineyard Riesling CLONE 21B**

This is a first for Orofino. For 2018 we chose to focus on producing singular clonal Rieslings from our Hendsbee Vineyard. Clone 21B originates in the Mosel region of Germany and is known for producing wines that are intensely floral and full of minerality. We see some of the same characteristics in this clone grown here in the Cawston Bench. We decided to stop the fermentation to leave some residual sugar balanced by the natural acidity of the grape. The result is a juicy and fresh wine full of flowers, green apple, lime cordial and crushed rock. Drink now until 2028.

### **VINEYARD**

This vineyard is located adjacent to our Home Vineyard and therefore shares many of the same qualities. The 21B Riesling block s were planted in 2006 and 2008. Cheryl and Lee Hendsbee own the property and do all of the work themselves. It is their fine attention to detail which produces some of the finest grapes we work with.

### **SOILS**

The flat vineyard soil is quite rich and rockless for 2-4 feet depending on where one digs. But once you hit the rock, it is all gravel and river rock for 100 feet. It would be classified as sandy-loam with considerable organic matter. There is a high Calcium Carbonate content in the soil.

### **WINEMAKING**

The grapes were gently destemmed and then pressed in our old Wilmmes bladder press. It was then settled in stainless steel tanks and fermented at cool temperatures to preserve aromatics. A variety of carefully chosen yeasts were used to help enhance complexity. Minimal clay fining and filtration used. 14 months of bottle aging before release.

**Harvest Date: September 22nd, 2018**

Brix: 22.5 brix  
Ph 2.86  
TA 9.15 g/l  
RS 44.8 g/l  
FSO2 6.0 mg/l  
TSO2 27.0 mg/L  
11.3% alcohol

290 cases produced

\$19.01 + tax / bottle  
SKU 158811