



## 2017 Hendsbee Vineyard Riesling

Dry, fresh acidity with notes of lime and minerality. Seriously good and highly concentrated Riesling. An Orofino classic.

### VINEYARD

This vineyard is located adjacent to our Home Vineyard and therefore shares many of the same qualities. The Riesling blocks 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. Clones 239 and 21B are planted and each bring their own characteristics to the wine.

### 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.

### 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.

### Harvest Date: September 22nd

Brix: 20.8 brix  
12.7% alcohol

Ph 2.90  
TA 9.3 g/l  
FSO2 1.0mg/l  
TSO2 57.0 mg/L  
RS 3.86g/l

