

2018 HOME VINEYARD RIESLING



VINEYARD

Our Home Vineyard Riesling vines are now 29 years old. It is a small section of just two thirds of an acre. The clone is 21B. They are planted on rootstock SO4.

SOILS

Our 9 acre Home Vineyard has nice rich sandy loam soil for 2 to 6 feet in depth depending on which part of the vineyard you are in. This sits on top of what seems to be endless gravel and/or river rock. The result is a moderately vigorous site with great drainage.

WINEMAKING

It is the 7th vintage we have fermented our Home Vineyard Riesling in old French oak barrels using only indigenous yeast to fully ferment the wine. All grapes were hand-picked and gently destemmed. The result was a combination of complex flavours enhanced by lees stirring. After a long slow ferment, the wine was filtered and put in bottle for a full 6 months before being released.

Harvest Date: October 14th

Brix: 22.5

TA 9.0

pH 3.22

RS: 8.8 g/l

96 cases produced



Orofino Vineyard



Riesling