



## **2018 Hendsbee Vineyard Riesling CLONE 239**

Dry, fresh acidity with notes of lime and minerality. Seriously good and highly concentrated Riesling. An Orofino classic. Drink 2020-2030

### **VINEYARD**

This vineyard is located adjacent to our Home Vineyard on the Cawston Bench and therefore shares many of the same qualities. The Clone 239 Riesling block was planted in 2006. 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 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. Soils are loaded with Calcium Carbonate contributing to defined flavour profile in the grapes grown here.

### **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, 2018**

Brix: 21.8 brix  
Ph 2.97  
TA 9.15 g/l  
RS 1.82g/l  
12.9% alcohol

408 cases produced

\$19.04 + taxes / bottle  
SKU 64434

