

OROFINO

HOME VINEYARD
OLD VINES RIESLING 2022



THE VINEYARD

THIS VINEYARD IS LOCATED ADJACENT TO THE WINER ON THE CAWSTON BENCH . THE CLONE 21B RIESLING BLOCK WAS PLANTED IN 1989. 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. 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.

THE VINTAGE

2022 WAS A VERY GOOD GROWING SEASON IN THE SIMILKAMEEN VALLEY. IT WAS CONSISTENT AND THE FIRES STAYED AWAY FROM OUR GRAPES. QUALITY WAS GOOD AND MOST VARIETALS SO ABOVE AVERAGE YIELDS. THE SEASON WAS ALSO MARKED BY A EARLY SNOWFALL THAT STAYED. GOOD FARMING RESULTED IN HIGH AROMATICS AND LOVELY RIPE TANNINS.

WINEMAKING NOTES

THE GRAPES WERE GENTLY DESTEMMED AND THEN PRESSED IN OUR OLD WILMMES BLADDER PRESS. IT IS THE 11TH VINTAGE WE HAVE FERMENTED OUR HOME VINEYARD RIESLING IN OLD FRENCH OAK BARRELS USING ONLY INDIGENOUS YEAST TO FULLY FERMENT THE WINE. THIS YEAR WE ALSO USED A CONCRETE TANK TO ENHANCE THE COMPLEXITY AND BRING EVEN MORE TO THE WINE. AFTER A LONG SLOW FERMENT, THE WINE WAS FILTERED AND PUT IN BOTTLE FOR A FULL 12 MONTHS BEFORE BEING RELEASED.

TECHNICAL STUFF

TA: 8.5 G/L. PH: 3.00. RS: 8.5 G/L ALC: 12.2%

TASTING NOTES

SLIGHTLY OFF-DRY WITH FRESH ACIDITY AND NOTES OF LIME AND MINERALITY. SERIOUSLY GOOD AND HIGHLY CONCENTRATED RIESLING. AN OROFINO CLASSIC. DRINK 2024-2040.

RECOGNITION

GOLD MEDAL WINNER -2023 NATIONAL WINE CHAMPIONSHIPS