OROFINO

HENDSBEE VINEYARD

RIESLING 21B 2025

THE VINEYARD

This vineyard is located adjacent to our Home Vineyard on the Cawston Bench and therefore shares many of the same qualities. The Clone 21B Riesling block was planted in 2006. Cheryl and Lee Hendsbee own the property and in 2022 Orofino farmed the property. 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

2025 was a very good growing season in the Similkameen Valley. It was consistent and very nice to see the vines bounce back from 2 difficult vintages. Quality was good and most varietals produced average yields. The season was also marked by September heat and harvest decisions had to be made quick to retain freshness and reasonable sugar levels.. 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 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.

TECHNICAL STUFF

TA: 6.8 g/L pH: 3.00 RS: 26.0 g/L ALC: 11.9%

TASTING NOTES

We focus on producing singular clonal Rieslings. 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 2036