

OROFINO

HENDSBEE VINEYARD
CLONE 239 RIESLING 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 239 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.

TECHNICAL STUFF

TA: 6.9 G/L. PH: 3.06 RS: 10.0 G/L ALC: 12.9%

TASTING NOTES

DRY, FRESH ACIDITY, WITH NOTES OF LIME AND MINERALITY. SERIOUSLY GOOD AND HIGHLY CONCENTRATED RIESLING. AN OROFINO CLASSIC. DRINK 2026-2040.