2016 ESTATE RIESLING



The 2016 vintage started quickly, with the earliest spring on record! However, the rest of the season proved to be moderate and well-paced. We experienced a long growing season, which allowed ample time for flavor development. It was still an early harvest by Oregon standards, but the wines are showing the concentration and finesse of a cooler and later ripening vintage.

In 2012 we planted 0.6 acres of Riesling with the goal of creating an expression of our hilltop terrior. Riesling is extremely receptive to its growing location, and shows the characters in which it is grown with clarity -- some might say even more so than Pinot Noir! It is minimally handled in the winery, and receives no oak or significant aging to modify its original character. This Riesling expresses the rocky soils and windswept slopes on which is was grown.

Tasting Notes

Brilliant and straw yellow in color. Intensely floral, with notes of orange blossom, honeysuckle, and ripe quince. The background aromatics are flinty and talc-like, giving the wine a pleasantly austere edge amidst the floridity. The palate shows great balance, as the acid-driven core of the wine is in harmony with the round texture and the sweet citrus and floral notes.

Vineyard

• Estate Grown Eola-Amity Hills AVA Planted in 2012

Winemaking

- 110 cases produced
- Fermented in stainless steel
- Multiple yeast strains and native cultures
- Sur lee aged for 4 months
- Alcohol: 12.8%
- T.A.: 7.0 g/L
- pH: 3.02
- R.S. = 5.0 g/L

Cellaring

- 1 8 years post vintage.
- 1 3 years post vintage for bright aromatics.

Age longer for added complexity and developed characteristics.

BRYN MAWR VINEYARDS