

Willamette Valley Vineyards Riesling

THE FACTS



COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Riesling

WINEMAKING: The stylistic vision of this wine is classic, Oregon Riesling, focusing on crispness, good acidity and a hint of sweetness. The grapes were lightly whole cluster pressed, and the must was cold settled. Clean juice was then racked to another stainless steel tank for fermentation. It was inoculated with a selected yeast strain, promoting high fruit tones along with fruit cocktail aromatics. Fermentation lasted approximately three weeks at 55° F. The wine was racked shortly after fermentation to preserve fruitiness and bottled after fining.

ALCOHOL BY VOLUME: 11.4%

ANNUAL PRODUCTION: 16,500 cases

THE STORY

Founded in 1983 by Oregon native Jim Bernau with the dream of creating world-class Pinot Noir. Jim cleared

away an old pioneer plum orchard in the Salem Hills and watered the vines by hand using 17 lengths of

garden hose to get the grapevines through their first summer.

Willamette Valley Vineyards has grown from

a bold idea into one of the region's leading wineries, earning the title "One of America's Great Pinot Noir

Producers" from Wine Enthusiast Magazine.

PHILOSOPHY: "Our mission in growing cool-climate varietals is to create elegant, classic Oregon wines from the Willamette Valley Appellation. As native Oregonians, we treasure our environment and use sustainable practices in growing and vinifying our wine grapes."

THE ADJECTIVES

OVERALL: crisp and refreshing

AROMAS / FLAVORS: ripe papaya, honeydew and candied green apples.

MOUTHFEEL: crisp and

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable, Sustainable In Practice

PAIRINGS: spicy Asian dishes, seafood and rich cheeses

