

WALNUT CITY 2015 Mclvor Vineyard Riesling



VINEYARD

Mclvor Vineyard, Yamhill-Carlton AVA
6 acres | Est. 1989 | 301 - 331' | SW | Peavine & Willakenzie soils

VINIFICATION

Harvest Brix : 22.6°
PH / RS : 2.87 / 3% (30g/L)

Mclvor Vineyard, one of the primary sources for both our Riesling and Gewürztraminer, is a gem of a site. The 30 year-old, own-rooted vines express profound depth and excitement. In 2015 we picked about a ton and a half of beautifully clean, ripe clusters. Grapes were foot trod and left to soak on skins for 24 hours before being pressed and cold settled overnight. The juice was racked to tank and cold fermented for 6 weeks until the desired balance was reached. 25 cases produced.



VINTAGE

After experiencing a record hot and plentiful year in 2014, 2015 was eager to stay in the vein of warm, dry, early and abundant. Great weather rode through bloom and fruit set and carried the crop all the way to harvest. Achieving ripeness was never an issue! With late season attention being fixed on retaining balance, picking decisions became critical and brought fruit to the winery almost as early as the year before. Flavors were generous and deep and the resulting wines are richly complex.

TASTING NOTE

The 2015 Mclvor Vineyard Riesling brings intense citrus energy with rich undertones of pineapple and apricot. Cool fennel, licorice root and peppermint elements play to both varietal and site uniqueness and intrigue. The off-dry style adds both weight and depth. Finishes long, with dry, chalky minerality and tart lemon. **91 Points Wine Enthusiast**

ABOUT

Since 1999, we've been crafting wines that promote distinctiveness, quality and sustainability, while delivering genuine value. Estate farming is the key to achieving these goals – from over 30 years of developing our vineyard portfolio, it's at the core of what we do. Our hand in the winery never speaks louder than the grapes or their place of origin. We strive for natural balance in our wines and allow the strong influence of vintage in the Willamette Valley to shine through. From harvest to bottle, our cellar program was built around handling wine in small, unique lots.