



LADY HILL WINERY
True Northwest

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Winemaker: Dan Duryee
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2018 **LADY HILL RIESLING**

Champoeg Vineyard, Willamette Valley AVA

WINEMAKER NOTE

Champoeg Vineyard, or “La Butte” as it was named by the early settlers, was first planted to vinifera by the Mathiot Family in 1858. By 1880, the surrounding area of Butteville was referred to by the Farm census as the wine capital of the Oregon Territory. Today, the vineyard is home to roughly 22 acres of Chardonnay, Pinot Gris, Pinot Noir and Riesling terraced on a steep southeast facing slope. Planted in 1974, these vines are considered some of the oldest in the state producing only a select few concentrated clusters per plant.

CELLAR NOTE

Typically harvested late in the season, long after the fall rains have begun and the birds have pecked their fill, Riesling straggles into the cellar looking like it had seen better days. The saying goes, “The worse Riesling looks, the better wine it will make”. At first glance of the 2017 fruit, we knew we were in for a treat with a large portion of the clusters botrytised with the highly coveted “noble rot”. A careful hand sort of the individual clusters ensured that only the best grapes would be selected for wine production. Fermented only through primary to 2.1 g/L residual sugar and a pH of 2.98, our goal was to produce an “off dry” style Riesling with balanced acidity; perfect for food accompaniment.

VARIETAL: 100% Riesling

PRODUCTION: 203 cases

ALCOHOL: 13.0% by volume

PROFILE

Hues ranging from flavescent to pastel yellow around the rim glisten to showcase limited skin contact and extraction. Tropical stone fruits of apricot and nectarine highlight the vintage aromatics paying far less attention to the candied fruit you might find from botrized grapes. A rich full mouthfeel of sweetness hits the palate up front and lingers just to the finish where it's followed swiftly by the balance of bright, refreshing acidity. Riesling has incredible aging potential, so if you can wait, use it's acidic structure as a backbone to evolve the fruit gracefully through 2029.

PAIRING:

Butternut squash, curry soup or spicy Thai ground pork salad

RECENT AWARDS:

Wine Enthusiast, 91 Points; Bronze Medal: San Francisco Int'l Wine Competition and *San Francisco Chronicle* Wine Competition. Top Oregon Rieslings, *Food & Wine Magazine*



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