

EST.



1971



Riesling

Appellation: Oregon

Sub Appellation: McMinnville, Willamette Valley

Vineyard: Hyland Vineyard

Varietal: Riesling

Vintage: 2024

Alcohol: 13.9% **TA:** 9.2g/L **pH:** 2.95

Tasting Notes: Vines that are half a century old produce the grapes used to make this energetic Riesling. A perfect peach aroma unites with a tangier note that comes close to lychee fruit. Generous acidity shines a spotlight on the wine's flavors of chilled yellow apple slices drizzled with lemon juice and a sprinkle of sea salt. This is a dry and lively Riesling that would do justice to grilled kokanee salmon — **Michael Alberty**

Winemaker Notes: Hand-harvested at peak acidity and sweetness, gently whole cluster pressed with cool, slow ferments in small stainless-steel vessels using a variety of inoculated yeast. Fermentation is halted when the ideal acid and sugar balance is achieved. Aged 4 months in stainless steel tank before bottling.

Bottled: 3/12/2025

Production: 425 cases produced and bottled in Dundee, OR



Hyland Vineyard, one of Oregon's oldest and most historic vineyards, is renowned for its unique terroir and the rare, self-rooted vines that have thrived here for decades.

LIVE Certified: Organic/Biodynamic (south 43 acres)

Acres Planted: 183

Vine Age: 16-53

Soil Type: Volcanic (Jory and Nekia)

Varietals: Pinot Noir, Chard, Riesling, Gewürztraminer

Configuration Details

Bottle size: 13.3"H x 3"W x 3" D

Case size: 12.7"L x 9.8" D x 13.8"H

Case weight: 36

Case per pallet: 56

Cartons per layer: 14

Layers per pallet: 4

Pallet size: 40"L x 40"W x 56"H

