



2006 Umpqua Valley Riesling

In 2006 we blended riesling from the Bradley Vineyard in Elkton and the Red Hill Vineyard to craft this wine. Elkton is the most maritime climate within the Umpqua and Red Hill is the most continental type site.

From Bradley we get a riper fruit profile with peach and nectarine flavors. From Red Hill, at 1300 feet with volcanic Jory soils, we get green apple, lime zest and steely minerality. The aromatics and flavors also show nice floral fruit with hints of toasted almonds.

The wine is a pale straw color and this is our driest riesling to date with less than 1% residual sugar. The wine has a pleasingly round mouth feel with bright and refreshing acidity.

One of our favorite food pairings with this racy riesling is a pizza topped with caramelized onions, gorgonzola cheese, fresh minced rosemary along with a generous amount of grated black pepper. The sweetness of the onions and the pungent cheese and spiciness compliments the fruit flavors and the crisp long lasting finish of this off-dry wine.

Bottled (cork free) April 2007 | 318 cases
12.9% alcohol by volume

"COOLEST, COOL CLIMATE VARIETALS"