

2006 River Guide White

Details

Grape Variety/Origination: 90 % Riesling (Krouse Vineyard, Applegate Valley)
5% Gewurtztraminer (Layne Vineyard, Applegate Valley)
5% Viognier (Griffen Creek Vineyard, Rogue Valley)

Growing Conditions: A wet winter preceded a warm, even growing season. Fair weather prevailed through a picture perfect harvest. The weather cooled late in October, allowing the Riesling to ripen slowly but completely.

Winemaker Comments: Following the success of the 2005 River Guide White, we increased production in 2006 and raised the percentage of Riesling. This year's Riesling was harvested at nearly the same chemistries as last year, showing similar characteristics of mandarin orange and lemon. Frequent lies stirring throughout fermentation give this wine nice mid-palate.

Tasting Comments: Such balance! This wine is dangerous. Nectarine, Asian Pear, Meyer lemon, and a neat minerality. At bottling, the wine has a slight sparkle with the sur lie giving nice body. This looks like another fine bottling of River Guide White. (By the way, we dried it out to only .58% r.s. this year, making it a truly dry Riesling.)

Fermentation

Method: Whole Cluster Pressed, Cold Settled, Cold Fermented
Length: 36 Days
Temperature: 40-50F
Maloactic: No
Length of Barrel Aging: None
Origin of Barrel: None

Technical Data

Alcohol: 11.00%
Brix: 21.5 B
pH: 3.15
r.s. (g/L): 0.58%
Total Acidity (g/L): 7.5

Awards



Silver:
2007 Astoria Wine Competition

Best of Class/Best of Varietal:
Jerry Mead New World
International Wine Competition

Pricing:

Wholesale Price \$ _____

Suggested Retail \$ _____

