



# 2021 Riesling

## *Temperance Hill Vineyard*

**Production: 97 cases**

**Crop Level: 1.1 tons/acre**

**Harvested: October 24th, 2021**

**Bottled: April 2022**

**Alcohol: 10%**

**Suggested Pairings:  
Traditional Alsatian dishes,  
leek risotto or Pad Thai**

### **Vineyard Notes**

Temperance Hill Vineyard is a Certified Organic Vineyard located in the Eola-Amity Hills AVA. The Riesling grapes are planted on the very top of the Postes Verde block on very thin volcanic soil. The altitude, wind exposure, and struggle create grapes that reveal a strong sense of place.

### **Production Notes**

The grapes are picked early in the style of a "Kabinett Halbtrochen." Fermented slowly in stainless steel, the fermentation stops just short of dryness.

### **Vintage Notes**

2021 began with a warm spring and a relatively early bloom, which was complete by the second week of June. A massive heat spell around June 27<sup>th</sup> had temperatures reaching up to 113 degrees. This significantly stunted growth in younger plants limiting their ability to ripen a normal crop. The younger vines at our estate essentially stopped growing as well as the Riesling at Temperance Hill. The summer continued with a heat spell in late June and mid-July. Because of these high temperatures mildew was not a significant problem in 2021. We began picking Chardonnay on 9/13 and the first Pinot noir on 9/15. A small rain event on September 18<sup>th</sup> and 19<sup>th</sup> brought much needed moisture to the vines. By the 24<sup>th</sup> all of the Chardonnay and most of the Pinot noir was picked. We finished picking in the first week of October with the exception of the Riesling which came in on 10/14. In the end we were happy with the fruit and very thankful that there were no fires to complicate harvest.

### **Tasting Notes**

Pale greenish straw in color, the 2021 Riesling, Temperance Hill Vineyard has beautiful aromas of apricot and baked peaches with hints of ginger and allspice. There is a rush of stone fruit as the wine coats your palate with poached pears, fresh white peaches with a granitic minerality and hints of fusel oil. These flavors persist into a remarkably robust finish with stone fruit lingering. Try it with traditional Alsace dishes, a lightly sauced white fish, leek risotto and pad Thai.