



ST. INNOCENT

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Temperance Hill Vineyard

Riesling

Eola-Amity Hills AVA • Oregon

Produced and Bottled By
St. Innocent Winery, Jefferson, Oregon

Alcohol 10% by Volume.

Contains Sulfites

750ml

2022 RIESLING

TEMPERANCE HILL VINEYARD

EOLA-AMITY HILLS AVA

Technical Details

Production: 262 Cases
Crop Level: 3 tons/acre
Harvest: 10/22/22
Bottled: June 2023
Alcohol: 10%

Reviews & Scores

93 pts, Decanter

Made in a Halbtrocken Kabinett style, this is a glorious example of what Oregon can do with Riesling from the iconic site of Temperance Hill in the Willamette Valley. Exquisite aromas of spiced pear and petrol mixed with elderflower and hints of smoky lime. The palate is wonderfully textured with a beautiful interplay between the acids and sugars. Peach and papaya flavours mingle with grilled pineapple, and a brilliant streak of minerality cuts through this wine to its finish.

Vineyard

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

The grapes are picked early with a PH of less than 3.0 and less than 20 brix to make the style of a “Kabinett Halbtrocken.” Fermented slowly in stainless steel, we limit the fermentation to just under 1% residual sugar just short of dryness.

Harvest

The growing season of 2022 started late with a cold, wet spring that extended through May. Vine growth was slow with mid-bloom the last week of June, about two weeks later than average. The weather immediately became quite warm, with rapid growth both in the vineyard and the cover crop. This was dramatic and caused us to hand-cut 4+ feet of grass and weeds around the vines, a problem we had not previously experienced. Temperatures were close to 100 degrees at the end of June and then weekly from the end of July through August. High humidity at the end of July and mid-August led to extremely high disease pressure from mildew. Harvest began very late with Chardonnay on 10/4/22, followed immediately by the grapes for the sparkling base wines. Between 10/5/22 and 10/9/22, we picked 93 tons, which was 3/4 of the entire harvest. We finished with Pinot Blanc on 10/19/22 and the Pinot Noir and Riesling from Temperance Hill on 10/22/22.

Winemaker's Tasting Notes

The nose has rich aromas of peach and apricot with oily spice and white roses. There is abundant fruit on the palate, with yellow fruit preserves, dried peaches, and hints of sweet spice. The palate is broadly textured into its long finish, marked with white flowers, nutmeg, and nuances of fusel oil.