



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 11% by Volume.
Contains Sulfites
750ml

Technical Details

Production: 241 Cases
Crop Level: 3.1 tons/acre
Harvest: 10/7/23
Bottled: July 2024
Alcohol: 11%

2023 RIESLING

TEMPERANCE HILL VINEYARD

EOLA-AMITY HILLS AVA

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 Halbtrochen.” Fermented slowly in stainless steel, we limit the fermentation to just under 1% residual sugar, just short of dryness.

Harvest

After a cold, wet winter and early spring, bud break was delayed to late April. The spring warmed up rapidly and we experienced huge growth in our cover crop. Bloom was mid-June and the summer was dry and warm. Rain was welcomed in late August to get the vines working again. On September 15 we picked the first Chardonnay from Enchanted Way Vineyard, our Estate. Most of our Pinot noir was picked in the last ten days of September. Harvest ended October 7th with Riesling from Temperance Hill Vineyard. As the wines develop, the Estate Chardonnays stand out with broad flavors, bright and layered fruit and impressive length.

Winemaker's Tasting Notes

Pale, green-gold, the 2023 Riesling, Temperance Hill Vineyard has aromas of Asian pear, peach, nutmeg, with notes of fusel oil and carnations. It enters your mouth with lovely viscosity, bright and juicy acidity, flavors of ripe apricot, peach compote, and applesauce. Spices add complexity into its very broadly textured, palate fulling, and very extended finish. I thought I could make Riesling from Temperance Hill; this far exceeds my expectations of what we could produce in Oregon. Enjoy with spicy far-eastern and Cajun fare, as well as juicy cheeseburgers. It can be enjoyed now or aged several years.