



WALNUT CITY 2015 Furioso Vineyard 'Late Harvest' Riesling

VINEYARD

Furioso Vineyard, Dundee Hills AVA

8 acres | Est. 1989 | 462 - 471' | E | Jory soils

VINIFICATION

Harvest Brix : 30.5

PH / RS : 2.98 / 7% (70 g/L)

Alcohol : 13.4%



From some of the oldest Riesling vines in Oregon, the 2015 Late Harvest Riesling began with a two-part pick targeting clusters showing high levels of botrytis and dehydration. Less affected clusters were designated for a traditional Auslese-style bottling.

Before pressing, the Riesling was foot trod and cold soaked at 38° for nearly five days. The long soak drew out the sugars and acids locked in the dehydrated berries. Gentle pressing occurred over a few hours, with sugar levels topping out at over 31° Brix. After two rounds of fining, settling and racking, the juice was pristine with an intense bright gold color and exotic aromatics. Fermentation began one week after picking, proceeding smoothly despite the high acid and sugar. After seven days, desired balance was achieved and fermentation was stopped through chilling, rackings and SO₂ additions.

VINTAGE

After experiencing a record hot and plentiful year in 2014, 2015 was eager to stay in the vein of warm, dry, early and abundant. Great weather rode through bloom and fruit set and carried the crop all the way to harvest. Achieving ripeness was never an issue! With late season attention being fixed on retaining balance, picking decisions became critical and brought fruit to the winery almost as early as the year before. Flavors were generous and deep and the resulting wines are richly complex.

TASTING NOTE

A rich and densely concentrated dessert wine, our Late Harvest Riesling offers generous flavors of candied lemon and ginger. Aromas of lanolin and honey speak to the influence of the Botrytis. The substantially high acid adds balance and lift to the 70 grams of residual sugar. **93 Points Cellar Selection** *Wine Enthusiast*

ABOUT

Since 1999, we've been crafting wines that promote distinctiveness, quality and sustainability, while delivering genuine value. Estate farming is the key to achieving these goals – from over 30 years of developing our vineyard portfolio, it's at the core of what we do. Our hand in the winery never speaks louder than the grapes or their place of origin. We strive for natural balance in our wines and allow the strong influence of vintage in the Willamette Valley to shine through. From harvest to bottle, our cellar program was built around handling wine in small, unique lots.

EST. 1999

**WALNUT
CITY**