



VINEYARDS

50% Norris McKinley, Ribbon Ridge AVA
 50% Wascher, Dundee Hills AVA

pH 2.99	HARVEST DATES October 6, 2019	ALCOHOL 12%
ÉLEVAGE Fermented in stainless steel & the bottle		PRODUCTION Hand-picked, cold fermentation, 11 g/l dosage in bottle



We don't grow any Riesling, unfortunately. But there are a bunch of wonderful people that do, and they let us buy some so we can produce this lovely wine! Still or, in this case, sparkling Riesling always enchants, and this wine sings the siren songs of none other than Circe herself. Sourced from two organic vineyards in the Willamette Valley, we pick these on the same day and naturally ferment them together, allowing their tension to weave together something dynamic, beautiful and lush. The sparkle makes it magical.

Once primary fermentation slowed, the wine was left to rest and settle before racking off of its primary lees. At bottling, a scant 11g/l dosage of sugar is introduced and the few frigid remaining yeast cells are left to provide the sparkle and lees-y feel as they gets turned into alcohol and CO2. Not disgorging makes it hazy but creates broader palate weight, pleasing textures, and balance throughout. A small amount of sugar remains to offset the crisp acid here.

This special wine should be opened and enjoyed cold, in one sitting, and with friends as its charms are many but, alas, ephemeral.

Fizzy fun with classic Riesling notes of white peach, crisp apple, and biscuit on the nose. The palate is refreshing, energetic, and fruit forward with apples, pears, and stone fruit, with a kind of Fresca-like mouth feel. Spicy food, cured meats, or something salty will pair tremendously with this very unique wine.

225 Cases Produced