



MONTINORE ESTATE

2021

ALMOST DRY RIESLING

Willamette Valley, Oregon



APPELLATION
WILLAMETTE VALLEY

VINEYARD
MONTINORE ESTATE

SOIL
**LAURELWOOD
CORNELIUS**

AVERAGE VINE AGE
39 YEARS

VARIETY
100% RIESLING

CLONES
GEISENHEIM, 110

FERMENTATION
STAINLESS STEEL

TA
7.8

pH
3.09

RESIDUAL SUGAR
1.0%

ALCOHOL
12.5%

WINEMAKER
STEPHEN WEBBER

BOTTLING DATE
MARCH 2022

RELEASE DATE
MARCH 2022

THE VINTAGE

2021 was another year of extremes in Oregon. The spring started out with good soil moisture and average weather. Unfortunately, during the bloom a cool rainy period and some hail reduced the size of our crop right from the start. After bloom we had good fruit remaining on the clusters. Summer brought a legendary heat to the Northwest with two record-breaking days of 115° and 116°. Fortunately, the heat didn't damage the fruit, but cluster development was disrupted resulting in smaller bunches at harvest. After the heat dome episode, the weather returned to normal Northwest conditions, and we had very nice ripening. The fruit we did get was of excellent quality although the harvest was very small. Sugars were in the normal to high range with beautifully balanced acids and concentrated flavors resulting in wine that albeit in short supply will be of excellent quality for years to come.

THE WINEMAKING

The 2021 Almost Dry Riesling is a beautiful example of the well-defined characteristics found in this variety, and a harmonious balance between acid and residual sugar. The wine underwent a slow, 3-month fermentation in a single 100% stainless steel tank, using a German yeast strain called Assmanshausen. It was promptly racked off the lees to yield a wine that is slightly drier than normal, due to the inherent natural acidity preserved in the vineyard and is full of fruit and natural Riesling characteristics. This wine is a classic example of a minimal intervention Riesling made in Oregon that is drinking great right now.

THE WINE

Bright and lively on the nose with aromas of green apple skin, lime, and fresh white flowers. Aromatic undercurrents of candied pear and gunpowder lead to subtle fruit flavors and a mellow acid that keeps inviting you back to the glass to taste yellow plum, apricot jelly, and a touch of guava. The lingering finish reminds us of white flowers, caramel, and nutmeg.



Made with Demeter Certified Biodynamic Grapes
Certified Organic by CCOF



JAMES SUCKLING.COM