



2012 Firesteed Oregon Riesling

As vintners, we embrace the return to a focus on the expression of fruit, spice and earth characteristics inherent in great dry Riesling. In 2012, a cool and wet June was followed by a warm and unusually dry summer, less than 0.1 inches of rain from July 1st to October 11th. Harvest of perfectly-ripe grapes began in Southern Oregon's Rogue Valley on September 28th and three weeks later in the comparatively cooler Willamette Valley.

The 2012 Firesteed Oregon Riesling echoes the classic varietal character of its old-world ancestors. Aromas of green apple and pear blossom combine with rich flavors of vanilla and lemon tart, which expand on the palate and intensify as the wine warms in the glass. Bright acidity balances the wine's weighty viscosity and eventually reveals a soulful minerality. An open bottle continues to improve over several days, a sign that this wine's greatest days still lay ahead.

Wine Analysis

pH: 2.98

TA: 7.30 g/l

Alcohol: 11.3%

Residual Sugar: 8.7 g/l