

Arcane Cellars

2007 Riesling Wheatland Estate



Vineyard Source:

Wheatland Vineyard, Willamette Valley

Blend Components:

92% Riesling, 8% Pinot Gris

Tasting Notes:

Rose, spruce and orange blossom aromas give way to an undertone of delicate floral notes. The palate is richly textured with complex honeysuckle, peach and mineral lemon flavors. Produced in a spatlese style, with a perfect balance of bright acidity and residual sugar.

Food Pairings: Serve with dishes with fruit components, such as roasted and grilled meats with a fruit glaze, salads and desserts such as berry pies and fruit tarts.

Release Date: May 2008

Cases Produced: 95

Ranked #1 Oregon Riesling in Wine Press Northwest Magazine's survey of over 250 Northwest Rieslings (Summer 2007): "This relatively new winery has made a stunning Riesling."

Silver Medal -- 2008 Long Beach Grand Cru Wine Competition (Los Angeles)

Winemaking:

Harvested after considerable hang time, the fruit had a high incidence of botrytis and required extensive sorting to separate the sound fruit and noble clusters. Pressed whole cluster after sorting into stainless tanks. Cold settled for 2 days, then racked and direct inoculated with yeast. Fermentation occurred at very low temperatures (maximum 15C) for approximately 40 days, when fermentation was stopped at around 2.5 brix by chilling, then racking off the lees. The new wine was aged and cold stabilized over the winter, then lightly fined with bentonite before racking again. Some Pinot Gris was added to the final blend for additional complexity. Bottled in March, 2008.

Technical Data:

Harvest Date: October 14, 2007

Brix at Harvest: 21.5

Alcohol: 11.5%

Residual Sugar: 2.7%

TA: 8.9g/L

pH: 3.11

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