



Sylvaner

David Hill Vineyard, Willamette Valley

If you haven't tasted Sylvaner, it is close to the Riesling varietal. We can only find a tiny bit of Sylvaner fruit from one of Oregon's historic vineyards, David Hill Vineyard in the Willamette Valley. The vines are more than 40 years old and dry-farmed. This means the roots grow deep-deep-deep into the ground, penetrating many layers of soil strata, absorbing complex flavors of terrior. This wine is much more focused on minerality than fruit. The flavors are more reminiscent of rich hazel nuts and apple sauce with nutmeg. This wine can definitely lay down to be aged and will develop into a completely different wine that it is today (bottled Feb. 2015). We produced just a little under 100 cases of this wine.

11% Alcohol by volume.

Farming Practices: low impact, no irrigation

Soils: Bellpine Soil

Yeast: Natural