



SPIRITHOUSE

Riesling | 2014
Eola-Amity Hills AVA

TASTING NOTES

Fermented to dryness and left upon its gross lees for 16 months in our oldest neutral oak barrels, Spirithouse Riesling is a wine of nuanced flavor and texture.

Stylistically, we've taken a cue from our sparkling wine program by balancing naturally high acidity with supple autolysis.

Jasmine floral, wet slate, and spicy nutmeg are balanced with deep layers of creamy concentration, all brought into focus with vibrating, juicy acid length. Serve at cellar temperature.

VINTAGE NOTES

The 2014 growing season began with plenty of sunshine and warmth throughout the Spring. About two weeks ahead of normal, the early June bloom continued with fantastic weather, leading to an above average fruit set. This required us to meticulously thin our vineyards in order to capture dense, vibrant fruit flavors. The summer was quite warm, seeing a near record number of 90+ days.

VINIFICATION NOTES

VINEYARD	Lone Star Vineyard
AVA	Eola-Amity Hills
HARVEST DATES	September 23 and 28, 2014
BRIX AT HARVEST	21.6
ALCOHOL % by Vol.	12.5%
RESIDUAL SUGAR	0 g/L
CASES PRODUCED	200
AGING	100% Neutral Barrel Aged and Fermented
WINEMAKER	Nate Klostermann



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