



# SPIRITHOUSE

Riesling | 2016

Eola-Amity Hills AVA

## TASTING NOTES

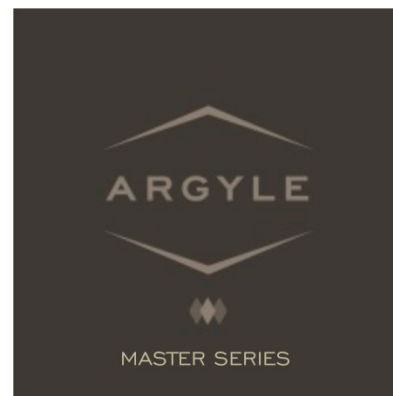
At the top of Lone Star Vineyard, planted to high density on devigorated rootstock, our Riesling soaks up the bountiful morning Eola-Amity Hills sunshine. Upon harvesting, the grapes were chilled overnight, de-stemmed, then put back into the cold room to soak on their skins for 3 days before pressing to capture the vibrant, complex aromatics hiding in their skins. After settling a few days, the juice was racked to neutral wood where it was allowed to slowly ferment to dryness and left upon lees for 16 months to tease out more depth and texture. Pear nectar, white flowers, and subtle spices lift the aromatics while balancing the delicate, yet deep middle palate and long mineral finish. Be sure not to over-chill this wine as it calls for cellar temperature to fully embrace its nuances.

## VINTAGE NOTES

The 2016 growing season began with a warm, dry winter leading to one of our earliest bud breaks on record. Getting off to this kind of pace and continuing with a warm Spring, bloom came early and under a good amount of heat, leading to a shortened window of flowering and also resulting in an uneven but more average sized set, meaning we wouldn't have to crop thin much later in the season. Summer was warm and consistent, leading into another early start to harvest. Harvest was quick and condensed, starting at Lone Star Vineyard in the Eola-Amity Hills on August 25th and finishing not even one month later, in the upper elevations of the Eola-Amity Hills at our Spirit Hill Vineyard on September 21st. This was our second growing season ever to be done picking before the month of October.

## VINIFICATION NOTES

<b>VINEYARD</b>	Lone Star Vineyard
<b>AVA</b>	Eola-Amity Hills
<b>HARVEST DATES</b>	Sept. 15, 2016
<b>BRIX AT HARVEST</b>	22.4
<b>ALCOHOL % by Vol.</b>	13.8%
<b>RESIDUAL SUGAR</b>	0 g/L
<b>CASES PRODUCED</b>	300
<b>AGING</b>	16 months, Neutral French Oak
<b>WINEMAKER</b>	Nate Klostermann



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