

BLUE MOON RIESLING



VINEYARD

Select vineyards throughout Oregon are used to create this popular, award winning, medium-dry style of Riesling. Oregon's climate is perfect for this cool season varietal. The warm autumn days are offset by rather chilly nights that help build flavor, while retaining a refreshing acidity. Riesling can be the last grape harvested in Oregon.

HARVEST

The 2006 growing season started out with a typical bud break, and not too many frost nights. Bloom went well, giving us an average crop load. We had an early summer, with May and June warmer than normal. The summer months were atypical for Southern Oregon, with warm days and very cool nighttime temperatures (which preserves the natural acidity in the grapes), so that at harvest the acid/sugar ratios were perfect. The early summer heat led to early ripening, and good October weather led to extensive hang time, providing us with some of the best fruit we have seen in years. Harvest for our Riesling started on October 10th in the Illinois Valley and on October 19th at our Applegate Vineyard.

FERMENTATION AND AGING

The Riesling grapes are crushed and destemmed then gently pressed, after which the cool juice is settled overnight. A cool fermentation preserves the great fruity characteristics of this wine. The fermentation is stopped when the wine achieves a level of dryness that brings it into balance.

WINEMAKER'S NOTES

Our 'Blue Moon' Riesling has flavors of ripe apples, apricot nectar and grapefruit, with aromas of honeysuckle. This wine is well-balanced and lively with crisp, refreshing acidity on the finish. Enjoy with brunches, poultry, cheese, and salads.

Varietal:	100% Riesling
Appellation:	Oregon
Final pH:	3.3
Titrateable Acidity:	7 g/100ml
Residual Sugar:	1.75 %
Alcohol:	12 %

