

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 varietal. The warm autumn days are offset by rather chilly nights, which helps build flavor, while retaining a refreshing natural acidity. Riesling can be the last grape harvested in Oregon.

HARVEST

The 2009 growing season started with a typical bud break, and not too many frost nights. Bloom went well, and the crop load was average. We had an early summer; with May and June warmer than normal. The summer months were typical 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 Fall weather here is almost always spectacular, which allows us to take our time with harvest and provides us with beautiful fruit. Harvest for our Riesling was fairly early, starting on October 1st, with all the Riesling in by October 12th.

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 %

