

Arcane Cellars

2008 Riesling Wheatland Estate



Vineyard Source:

Wheatland Vineyard, Willamette Valley

Blend Components:

93% Riesling, 7% Pinot Gris

Tasting Notes:

Rose, spruce and orange blossom aromas give way to an undertone of delicate floral notes. The palate is richly textured with complex honeysuckle, peach and mineral lemon flavors. Produced in a spatlese style, with a perfect balance of bright acidity and residual sugar.

Food Pairings: Serve with dishes with fruit components, such as roasted and grilled meats with a fruit glaze, salads and desserts such as berry pies and fruit tarts. Also excellent with spicy Asian cuisine such as Indian, Thai and Vietnamese dishes.

Release Date: May 2009

Cases Produced: 525

GOLD MEDAL + BEST WHITE WINE + BEST WINE IN SHOW

at the 2009 Pacific Northwest Wine Summit

GOLD MEDAL -- West Coast Wine Competition (Sonoma,CA)

Winemaking:

Harvested after considerable hang time, the fruit had a high incidence of botrytis and required extensive sorting to separate the sound fruit and noble clusters. Pressed whole cluster after sorting into stainless tanks. Cold settled for 2 days, then racked and direct inoculated with yeast. Fermentation occurred at very low temperatures (maximum 15C) for approximately 35 days, when fermentation was stopped at around 3.0 brix by chilling, then racking off the lees. The new wine was aged and cold stabilized over the winter, then lightly fined with bentonite before racking again. Some Pinot Gris was added to the final blend for additional complexity. Bottled in March, 2009.

Technical Data:

Harvest Date: October 28-29, 2008

Brix at Harvest: 21.3

Alcohol: 10.9%

Residual Sugar: 3.3%

TA: 9.8g/L

pH: 2.97

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