



## 2008 Firesteed Oregon Riesling

As vintners, we embrace the return to a focus on the expression of fruit, spice and earth characteristics inherent in great dry Riesling. In 2008 the fruit ripened slowly in the cooler temperatures of that summer and fall, and by mid-October the grapes achieved an amazing level of complexity and concentration of flavor without overblown sugar ripeness. Vineyards in both the Willamette and Rogue valleys were harvested October 18<sup>th</sup>-31<sup>st</sup> and with each passing day it became apparent that 2008 might be Firesteed's finest white wine vintage to date.

Brimming with the same intense Riesling varietal character of the grapes at harvest, the wine is overflowing with aromas of Mandarin orange, Honeysuckle, lemon zest and melon. Each sip is light and refreshing with increasing weight and texture that is quickly balanced by the wine's focused, vibrant acidity and modest alcohol. With time, like eyes adjusting to a dark night sky, the wine's elusive mineral quality slowly reveals itself and the potential for added complexity over time.

### Wine Analysis

PH: 3.46

TA: 9.00 g/l

Alcohol: 10.4%

Residual Sugar: 1.3%