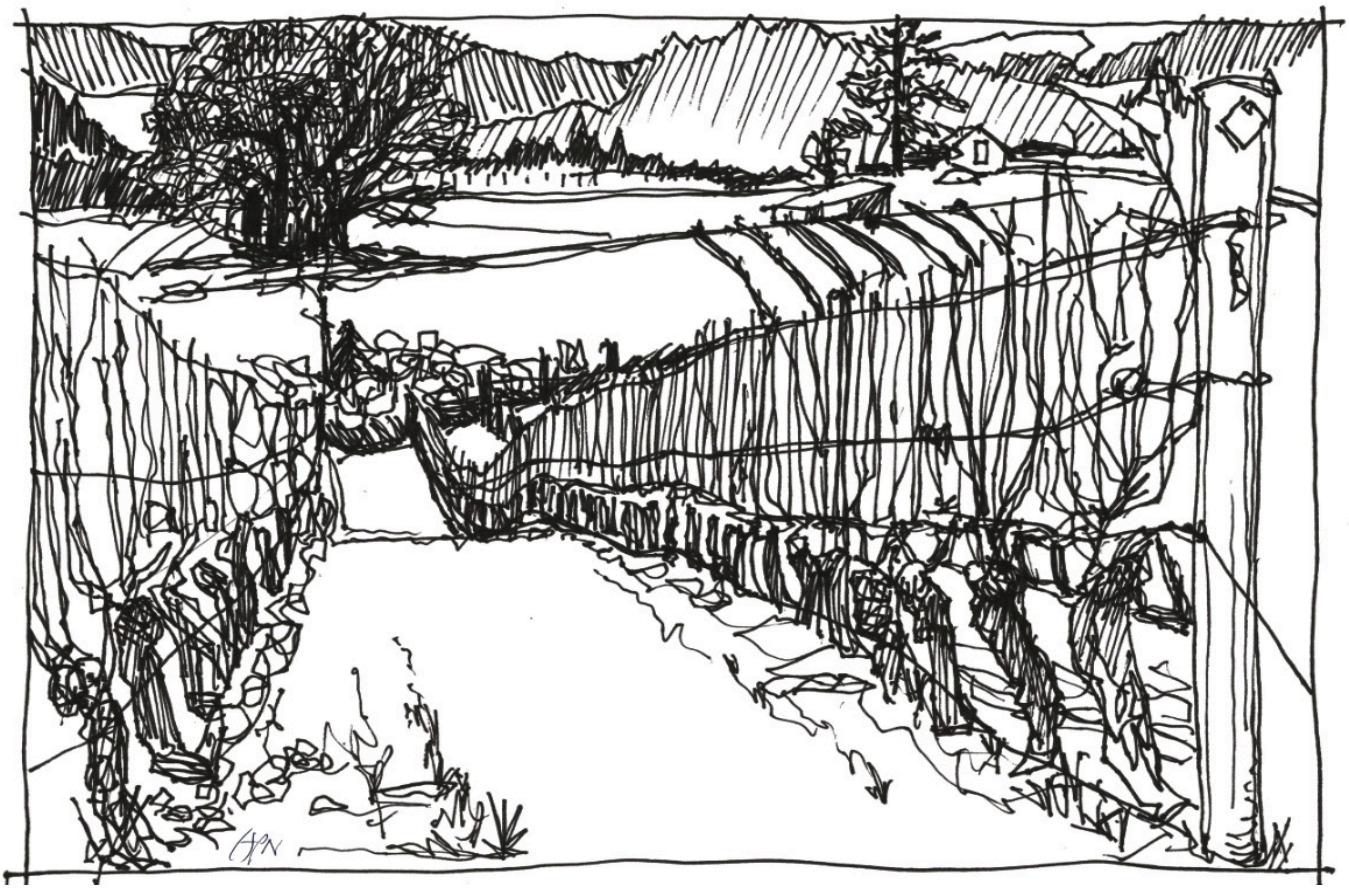

RIDGECREST

2018 GRÜNER VELTLINER

ABOUT THE VINEYARDS

The ocean sedimentary soils found here are noticeably different from those of the neighboring Yamhill-Carlton or Chehalem Mountains or Dundee Hills AVAs. They have a geographic time line and chemistry all their own. We dry farm here – a marked choice we made to encourage robust vines and deep root systems. Dry farming allows fruit to develop a complexity akin to that found in music – with volume being determined by vintage, an artful mix of base and treble added on the cellar track, and the deep-down embrace of rock foundations. Of the 120 acres that constitute Ridgecrest Vineyards, Grüner represents less than two percent.

WINEMAKER'S NOTES

Brilliant, bright straw color, with a savory nose on entry, showing herbs fresh from the garden, warm, spicy white pepper, and ginger tea. The fresh fruit that layers itself in between the initial aroma and your first, actual taste is full of yellow plum and honeydew melon, and red apple. Accents of rich vanilla and nutmeg abound. The palate is equally warm and emollient – full, rich and fleshy, with a spine of great acid to back it up. This Grüner will age stupendously, and continue to evolve in its complexity and balanced weight.

VINTAGE NOTES

We kind of cruised into the 2018 harvest, after an early bud break and bloom, a comfortably warm spring, and those precious, cool, summer evenings that make our eyes light up. The stellar prospect of the vintage was heightened by a "cool" final ripening compared to the previous five. Perfectly ripe, but not overly so. Zero disease pressure, thanks to ridge-top breezes and the absence of rain. Rich flavors with an edge of restraint, combined with the lift of gentle acidity. Textbook perfect from our vantage, and worthy of all the hype.

TECHNICAL DATA

ALCOHOL: 15.3%

TA: 6.2 g/L

PH: 3.18

RS: 5.9 g/L

144 CASES PRODUCED

RELEASE DATE: 01 APRIL, 2019

DRINK: NOW - 2022

LIVE CERTIFIED SUSTAINABLE

ridgecrestwines.com | 20440 ne ribbon ridge road | newberg, oregon 97132 | 503.789.4350

RIDGECREST
EST. 1980

A dad, a daughter, and a hill.

Harry Peterson-Nedry, Founder

Wynne Peterson-Nedry, Winemaker/Proprietor

Ridgecrest Vineyards, Ribbon Ridge AVA,
Willamette Valley Oregon

When we first set foot on Ribbon Ridge nearly 40 years ago, we knew it was something special. There was an indefinable magic to the place, in the low-slung, rolling hills that rise and fall like the breath of a slumbering child. It was undeniably alive, and bursting with potential.

In 1980 folks thought we were just plain nuts to plant wine grapes on that chilly rise located on the western edge of the Willamette Valley. The common thought at the time was that the site was situated too far west for grapes - too windy, too foggy, too cool.

We naively followed our gut, planting the first vineyard on what would one day become one of the premier wine appellations in Oregon, the Ribbon Ridge AVA. Ridgecrest Vineyards did not disappoint. Early barrel samples were encouraging. We studied it, continued to plant, and dug deeply.

After 34 harvests at Chehalem and 17 years crafting our cellar-worthy RR wines, we know these vineyards – the ins and outs, strengths, and peculiarities of each and every block. We've done our homework.

Now, it's recess. We're ready to come out and play.*

Our new Ridgecrest label allows us to do just that – to experiment with all of those blocks, lots, and barrels that beg our attention every harvest – the ones we are loathe to blend with others, because they are just so damned intriguing. Pinot Noir will be the mainstay of the Ridgecrest label, with supporting roles played by Grüner Veltliner and Gamay.

Harry Peterson-Nedry

Wynne Peterson-Nedry

RIDGECREST EST 1980 RIBBON RIDGE

Follow our progress from barrel to bottle, from yurt to winery at ridgecrestwines.com.

*as much as two nerdy chemists have the capacity to do.