Aging wine

building a fourth dimension

In the appreciation of wine, we always want more. We want to know details, experience the lifestyle, and be ahead of others in discovering future epiphanies. Many people understand the beauty, versatility and magic of Riesling freshly released from their favorite winery and currently on wine shelves. But few people understand what an older wine should taste like and the oohs and aahs of ultimate pleasure that result from the experience of drinking a bottle held by someone for years.

"One of the dimensions of fine wine that is often overlooked is bottle development."

- Harry Peterson-Nedry

As a wine ages, it gains a 4th Dimension. Restaurants rarely have cellars to supply an authentic Reserve List. Retail bottle shops often have wines no older than last week's delivery. Gone are the days when dust and cobwebs were wiped away to find a "special" wine for you in either place. Sadly, gone also is the ability to see a different spectrum of flavors, aromas, textures, and nuances found only in aged wines. But this doesn't have to be the case. RR wines were built to age gracefully. Delicious now, these bottles will only improve with time, as evidenced by the stunning array of library wines we've aged just for you.

Age-worthy wines from the first vines on Ribbon Ridge.

2018 RR Riesling

Estate Reserve
Ridgecrest Vineyards
Ribbon Ridge AVA
Willamette Valley
Oregon

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 most of the previous five. Perfectly ripe, but not overly so. Zero disease pressure, thanks to coastal and 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.

Winemaker Notes

We brought in the 2018 RR Riesling at the apex of its sugar and acid balance, thanks to long sunny days with crisp cool nights during the end of ripening. This vintage primarily shows off our favorite clone of Riesling, 239, in all its glory, with ripeness and crisp acid to balance any meal. On the nose we love the white flower and citrus blossoms, lychee, river rock, and those beautiful terpenes we get from so many classic Riesling sites. The palate shows the ripeness of the vintage and classic Ribbon Ridge aromas of apricot and bright white peach, balanced by granny smith apple, rosemary, a fleshy mid-palate, and a round, long finish. The residual sugar is virtually nothing, but the weight of the wine persists, begging for a slight chill and your favorite Riesling-loving dish. Yellow curry and salad rolls, anyone?

Technical Data

Alcohol - 13.1%
TA - 8.2 g/L
pH - 2.94
RS - 6.6 g/L
Production -174 cases
Release - November 2020
Enjoy - now - 2033

LIVE CERTIFIED SUSTAINABLE