



2022 RIDGECREST ESTATE DRY RIESLING

RIDGECREST VINEYARDS | RIBBON RIDGE AVA | WILLAMETTE VALLEY | OREGON

ABOUT THE VINEYARDS

Ridgecrest Vineyards is dry-farmed sustainably according to **LIVE** (Low Input Viticulture & Enology) standards.

Established - 1980 | Planted - 1982 - current | Elevation - 480 - 690ft | Acreage - 120 total, 41 planted | Soils - Marine Sedimentary

Of the 40 planted acres that constitute Ridgecrest Vineyards, less than 4 acres are Riesling. Great things come in small packages!

VINTAGE NOTES

2022 restores your faith in Mother Nature's capacity to take a poor start and finish well, grape plants revealing their inherent resilience to rebound from nearly disastrous weather events.

In late April, buds were open and vulnerable when a hard and killing freeze settled in. Normally, if vines are damaged, grapes rely on secondaries to replace primary buds. But, this time the extent of the damage was extensive, with secondaries damaged too, so that we anticipated only a yield of 40% of normal, approximately 1 ton per acre.

Growing season weather however cooperated to boost secondary and tertiary buds, with the third highest heat accumulation in 26 years, focused at the end of the growing season, October averaging highs of 72F, with nine days warmer than 80F.

Crop load yielded 85% of normal rather than 40% we feared. Whew!

WINEMAKER'S NOTES

This new Ridgecrest Dry Riesling is the epitome of a perfectly balanced noble Riesling. The color ranges from platinum to green-gold, and the nose is a symphony of green apple, lime peel, aloe, apricot jam, potting soil, and graphite. There is a barely-perceptible amount of residual sugar, which balances out the bright and racy acid, and elongates the palate into a full, broad spectrum, complex, floral and fruit-fleshy wine. The flavors and aromatics are in harmony, highlighting peach, lychee, hyacinth, talc, sweet-tarts, white pepper, honeydew, and starfruit. The finish is very pretty, showing more delicacy and elegance than other similar years, but still holding an intensity of fruit and flavors, and a textural herbaceous skin-influenced character. This is the most perfect cheese board and Thai food accompanier we can imagine!

TECHNICAL DATA

AbV - 11.9% | **RS** - 10.2 g/L **TA** - 8.0 g/L | **pH** - 3.06

AGING - 5 months | 95% stainless steel 5% neutral French oak

CLONES - 9,12,21, 239

PRODUCTION - 213 cases

RELEASE - APRIL 2023

ENJOY - NOW - 2031 & beyond

92 W&S | 90 WE | 16 JR





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 in 1980, 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.

Crafting our cellar-worthy RR wines since 2002, 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, with supporting roles played by Gamay Noir, Grüner Veltliner, Chenin Blanc, Chardonnay, Pinot Gris and Riesling.

Harry Peterson-Nedry

Wynne Peterson-Nedry



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

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