



## 2023 RIDGECREST ESTATE GRÜNER VELTLINER

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

Our 2.2 acres of Grüner Veltliner was planted in the Wind Ridge Block in 2006. Did you know that Grüner in Austrian translates to Green in English?

### VINTAGE NOTES

#### 2023: Return to Normal: Average Becomes

We've had several unusual vintages recently, e.g., 2022 (hard freeze), 2021 (hot, hot hot) and 2020 (wildfire smoke). 2023 pleasantly showed us a recent, relative normalcy, albeit warm.

Only two harvests in the last ten have begun earlier, 2023 starting September 11, a full 30 days earlier than our average the first 15 vintages this century.

Vineyard vigor, growth and ripening were strong in this Summer, with only 2015 having more over-80F days and only 2019 having more rainfall. Cropload yields were slightly smaller by 15% than the all-varietal 2.52 ton-per-acre 5-year average, with disease pressure very low except for a couple late-held varieties and general quality very good to exceptional—and that we'd like to see become normal. - *Harry*

### WINEMAKER'S NOTES

Grüner sure loves a warmer vintage. In 2023 we were able to optimize the ripeness of these grapes to accentuate the characteristics that make Grüner so unique! On the entry we find chartreuse, fresh green bean, starfruit, spicy flowers, freshly cut hay, and underripe apricots; all very good examples of the diverse "green" profile Grüner offers. The palate follows up with a fleshy and bright entry, hints of pear skin, honeydew melon, wet slate, and leeks, and is long and broad on the finish, with clover, lime zest, and gooseberry lingering on the palate. Serve this with a fresh Spring greens' salad, some shrimp skewers, or an onion tart, and you'll be winning at dinner. - *Wynne*

### TECHNICAL DATA

**AbV** - 13.2% | **RS** - 0.2 g/L | **TA** - 6.4 g/L | **pH** - 3.23

**AGING** - 5 months | 50% stainless steel, 50% neutral French oak

**PRODUCTION** - 375 cases

**RELEASE** - APRIL 2024

**ENJOY** - NOW - 2029





Harry Peterson-Nedry | Founder

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.



Wynne Peterson-Nedry | Winemaker/Proprietor



Ridgecrest Vineyards | Ribbon Ridge AVA  
Willamette Valley | Oregon

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Wynne Peterson-Nedry



*Follow our progress from barrel to bottle,  
from yurt to winery at [ribbonridgewinery.com](http://ribbonridgewinery.com).*

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