

FIRESTEED



2021

Riesling

OREGON

APPLEGATE VALLEY

VINTAGE NOTES

The fruit for this delicious Riesling is grown entirely from Agostino Vineyard in Oregon's Applegate Valley appellation. This region has a moderate climate that generally enjoys a warm, dry growing season and its soil types are typically granite in origin with vineyards planted on stream terraces or alluvial fans, providing deep, well-drained soils that are ideal for grape growing. This location benefitted the fragrant Riesling grape in 2021, delivering a generous wine with plenty of upfront fruit and structure. This beauty will benefit from several years of cool cellaring, while also delicious now.

TASTING NOTES

The 2021 Firesteed Riesling shows lovely stone fruit on the nose, including fresh peach, honeydew and lemongrass, followed by subtle hints of ginger and petrol. Mineral overtones highlight the palate which has a succulent texture, flavors of citrus fruits and a long, fruit-forward dry finish.

WINE ANALYSIS

VARIETAL COMPOSITION 100% Riesling

PH 3.31

TITRATABLE ACIDITY 6.70 g/l

ALCOHOL 12%

RESIDUAL SUGAR 10.1 g/l