



THE BEES NEED OUR HELP!

A portion of the sale from each bottle of the 2015 A to Z Oregon Riesling goes to support bee health research.



80% of worldwide pollination is by bees, accounting for 90% of the world's nutrition.

BEST BUY, 92 pts. 8/2016

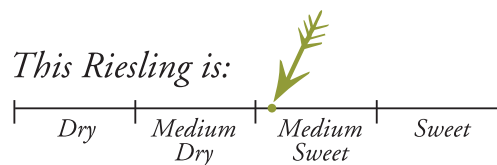
WINE  **ENTHUSIAST**

VALUE BRAND OF 2015

BEST BUY, 88 pts. 8/2016

Wine & Spirits
MAGAZINE

This Riesling is:



2015 A TO Z OREGON RIESLING

TASTING NOTES: The 2015 A to Z Oregon Riesling has exuberant, almost heady aromas of white flowers, lilac, elderflower, lime blossom, tangerine peel and lemongrass that settle down revealing nuances of lemon sorbet, green tea, talc and sea shells. The wine is bright yet rich in the mouth, impeccably balanced with a hint of sweetness, moderate acidity and nice linearity. The finish is extremely long, crisp and ultimately refreshing with lingering flavors of flowers, lime zest and wet stones. Already drinking great, the 2015 A to Z Riesling will age and gain in complexity and depth over the next fifteen years.

WINEMAKING NOTES: The 2015 A to Z Riesling is made from fruit grown in the Rogue and Applegate Valley sub-AVAs of Southern Oregon. A blend of fruit from young and old vines are picked at multiple levels of ripeness and flavor development to produce a complex and dynamic wine with balanced acidity. The grapes are gently pressed, then variously inoculated with different yeasts to add complexity. Controlled, cool ferments help retain the fruity esters and intense flavors. No malolactic fermentation transpired.

VINTAGE NOTES: 2015 started warmer and drier than average due to the strengthening El Nino. This led to the earliest budbreak on record in March, a month earlier than average. Spring was typical for Oregon with alternating rain and sunshine that helped top up the soil moisture and slow development. Warmer conditions at the start of summer made for rapid bloom with excellent set and the weather stayed dry and warm all the way to harvest. 2015 was the earliest harvest we've seen in decades, and hot conditions put a bit of pressure on picking, but there was a distinct cool down mid-harvest allowing the grapes to hang longer to develop phenolic and flavor ripeness. All in all, the quality for the 2015 vintage in Oregon was exceptional with fantastic phenolic development, balanced sugars and acids.



2015 B CORP GLOBAL CHAMPION