



2018 REVANA VINEYARD DUNDEE HILLS ESTATE RIESLING

Since 2009, our three-acres of Riesling are harvested by hand in pursuit of producing a single bottling of age-worthy Riesling that captures the vintage's personality, while showcasing the terroir of the 'Revana Vineyard'.

Planted on a south slope in marine-sedimentary soils, behind a row of old oaks that provide afternoon shading and extended hang time. Dry-farmed, small-lot fermentations, native yeast, and gravity flow winemaking with slight barrel fermentation and lees contact create a beautifully textured and mineral-driven Oregon Riesling.

VARIETIES & CLONES

100% Riesling

FARMING/WINEMAKING PRACTICES

Harvest Dates: Oct. 11th, 2018 Dry-Farmed Vineyards Double Hand Sorted Fruit Whole Cluster Pressed

Native Yeast Cold Fermented

Gluten Free & Vegan

APPELLATION

100% Dundee Hills AVA

ELEVAGE

88% Stainless Steel, 7% Neutral French Oak,

5% New French Oak 4 Months Aged Sur Lie Finished pH: 3.04

Alc: 12.9%

513 Cases Produced

Serving Temp 55° | Glassware: Riesling or White Wine