

Winery	Coeur de Terre Vineyard	Brooks	Argyle Winery
<b>Wine</b>	2006 Willamette Valley Dry Riesling, 12.2% Alc. \$19	2010 Ara Willamette Valley Riesling, 11.5% Alc. \$25	2011 Eola-Amity Hills Riesling, 11.5% Alc. \$20
<b>Winemaker</b>	<b>Scott Neal</b>	<b>Chris Williams</b>	<b>Nate Klosterman</b>
<b>Style Goals</b>	Dry style Riesling with the ability to age and elevate over time.	Alsatian style, looking for good fruit character with low residual sugar and nice acidity.	Purity of fruit with elegance and balance with depth and tension and ageability.
<b>Vineyard</b>	Hyland	50% Estate/50% Yamhill	Lone Star Vineyard
<b>AVA</b>	Willamette Valley/McMinnville	Willamette Valley	Eola-Amity Hills
<b>VINEYARD DATA</b>			
<b>Predominant Geology (soil type)</b>	Jory	Volcanic/sedimentary	Volcanic
<b>Elevation</b>	750 feet	750 and 450 feet	300 to 400 feet
<b>Vine Spacing</b>	10x6 feet	9x4 feet/9x5 or 8.5x4.5 feet	3x5 feet
<b>Rootstock</b>	Own-rooted	Own-rooted	Riparia, 1616
<b>Exposure</b>	South	East/South	East
<b>Clones</b>	Uncertain, very old vineyard	Geisenheim 110/100 or Colmar	Geisenheim 110
<b>Irrigation or Dry-farmed</b>	Dry-farmed	Dry-farmed	Irrigation
<b>Farming (organic, biodynamic, traditional)</b>	Traditional	Biodynamic	Certified sustainable
<b>Production</b>	2.5 tons/acre	2.5 to 3.5 tons/acre	3 tons or less
<b>Vineyard Practices</b>	Some leaf pulling east side, green thin at veraison, aggressive shoot positioning	Wait to hedge until shoots drop; do a little leaf pulling in cool vintages	Leaf east side at veraison, both sides in fall, no Botrytis spray, crop control
<b>WINEMAKING DATA</b>			
<b>When to Pick</b>	Combination of flavor and grape chemistry and watching the weather	By taste or when they can't survive hanging through rain	Flavor, Brix, pH, TA, seed maturity and weather forecast
<b>SO<sub>2</sub></b>	50 ppm at crusher, 30 ppm post fermentation	None	30 ppm at pressing, 80 ppm to stop fermentation
<b>Crush Format</b>	Sort for leaves and mildew, allow max of 7% Botrytis; destem, crush and press	Straight to press	Chilled overnight in cold room before pressing; whole fruit pressed
<b>Settling</b>	24 hours at 52° F	24 to 48 hours at 55° F	Cold settled at 35° F 1 to 2 months
<b>Yeast</b>	Siha 7	Native for estate/X5 and X16	QA 23 propagated in winery
<b>Fermentation Temperature</b>	52° F then ramp up to 57° F to ensure completion of fermentation	45° F to 52° F	54° F to 60° F
<b>Fermentation Technique</b>	Control temperature 52° F to 57° F	Control temperature 45° F to 52° F	Tank ferment stopped at balancing point
<b>Nutrients</b>	Superfood half at onset of fermentation, about 2 lbs per 1,000 gal	None	200 ppm DAP, 100 ppm Bioferm after inoculation
<b>Tank Type</b>	Stainless	Stainless	Stainless/neutral oak barrels
<b>Racking</b>	Left on lees 2 months, then racked prior to filtering	N/A	Rack once after 7 months on lees
<b>Cold Stability</b>	Chill to 25° F for one week	Chill in outside tanks	Sludge test
<b>Heat Stability</b>	Bentonite	Bentonite	Bentonite, if necessary
<b>Filtration</b>	Plate and frame, then sterile cartridge	Cross-flow and sterile filter	Cross-flow, sterile to bottle
<b>Bottle Age</b>	2 years	2 to 3 years	2 to 6 months

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<b>Irrigation or Dry-farmed</b>	Dry-farmed	Dry-farmed	Irrigation
<b>Farming (organic, biodynamic, traditional)</b>	Traditional	Biodynamic	Certified sustainable
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<b>Filtration</b>	Plate and frame, then sterile cartridge	Cross-flow and sterile filter	Cross-flow, sterile to bottle
<b>Bottle Age</b>	2 years	2 to 3 years	2 to 6 months

Winery	Chateau Ste. Michelle	Pacific Rim	Long Shadows
<b>Wine</b>	2012 Eroica Columbia Valley Riesling, 12% Alc. \$22	2011 Columbia Valley Dry Riesling, 12.5% Alc. \$10	2012 Poet's Leap Columbia Valley Riesling, 12.9% Alc. \$20
<b>Winemaker</b>	<b>Bob Bertheau/Wendy Stuckey</b>	<b>Nicolas Quillé/Steven Sealock</b>	<b>Armin Diel/Gilles Nicault</b>
<b>Style Goals</b>	Project Washington style: fresh, delicate and complex with lime/citrus notes and racy acidity. Blended for style rather than single terroir.	100% American Riesling on the smoother side of dry. Aged on lees for 6 months to add creaminess. Aim for less than 12.5% alcohol.	Trying to make an off-dry and lively Riesling showing perfect balance between residual sugar, acidity and flavor.
<b>Vineyard</b>	Eight different vineyards	Several	Four different vineyards
<b>AVA</b>	Columbia Valley with sub AVA: 19% Horse Heaven hills, 48% Yakima Valley	Columbia Valley	Columbia Valley
<b>VINEYARD DATA</b>			
<b>Predominant Geology (soil type)</b>	Volcanic basalt base with sandy loam soils	Wind blown loess on basalt base	Volcanic with sandy loam
<b>Elevation</b>	800 to 1,500 feet	900 to 1,100 feet	About 1,000 feet
<b>Vine Spacing</b>	Varies, mostly 5x7 feet	8x6 feet (907 vines/acre)	Varies
<b>Rootstock</b>	Everything own-rooted	Own-rooted	Own-rooted
<b>Exposure</b>	Various	South	Varies
<b>Clones</b>	Mostly Geisenheim 110	110, 198, 90, 239	239, 190, 98
<b>Irrigation or Dry-farmed</b>	Irrigated	Irrigated	Irrigated
<b>Farming (organic, biodynamic, traditional)</b>	Mostly traditional with small amount organic	Traditional	Traditional
<b>Production</b>	5 to 6 tons/acre	4.5 to 6 tons/acre	4.5 tons/acre
<b>Vineyard Practices</b>	Low direct sunlight. Canopies flopped over to Calif. sprawl. Some light leaf pull, need cover for longer growing season. No afternoon sunlight	Keep leaves on, only remove in cool vintage. Little intervention. Shoot thinning to avoid congestion. Build canopy fast before shutting it down	Thin leaves, clusters and green shoots inside canopy to decrease congestion. Leave generous foliage on outside to protect from sun. Hand picked
<b>WINEMAKING DATA</b>			
<b>When to Pick</b>	Sugar, acid, pH, taste for break through "acid bag" stage. Usually between 21° to 23° Brix	Pick by acid levels and flavors, but want to control Brix; will consider water add if too high	Go mostly by flavor, but watch sugar and acidity
<b>SO<sub>2</sub></b>	40 to 50 ppm at drain pan	35 ppm after pressing; no more until after aging.	60 ppm in juice at settling
<b>Crush Format</b>	Machine harvested	Machine harvested	Whole cluster press
<b>Settling</b>	Settle before shipping, then rack and ship to Woodinville; second enzyme enhanced settling at 40° F; clean juice, less than 100	24 hours at 36° F	48 hours at 40° F
<b>Yeast</b>	Various. DV-10 and Vin-13 workhorses	100% native yeast	RHST, WA 27
<b>Fermentation Temperature</b>	50° F to 55° F	55° F or lower; try to burn 1° Brix per day.	60° F
<b>Fermentation Technique</b>	Ferment on bentonite	Turn off cooling at 5° Brix to all fermentation to finish	Drop temps near finish to facilitate stopping fermentation where wanted
<b>Nutrients</b>	Fermaid and DAP pre-ferment	Fermaid to start and DAP.; try for 220 YAN	Fermaid K, 3.3 lbs/1,000 gal at racking
<b>Tank Type</b>	Stainless	Stainless	Closed stainless, one 360 gal wood tank
<b>Racking</b>	Centrifuged after stop ferment, then SO <sub>2</sub> and bentonite added	Age on lees for 6 months, then rack once	Once at blending
<b>Cold Stability</b>	Some traditional, some STARS electro-dialysis	Electrodialysis	By chilling wine to 30° F
<b>Heat Stability</b>	Absolutely	Usually stable after lees aging. If not 1 lb bentonite/1,000 gal	5 lbs bentonite/1,000 gal
<b>Filtration</b>	Most cross-flow to sterile	Cross-flow before electro-dialysis	Cross-flow
<b>Bottle Age</b>	3 months	2 to 6 months based on sales	3 months

Winery	Dr. Konstantin Frank's Vinifera Wine Cellars	Hermann J. Wiemer Vineyard	Red Tail Ridge Winery
<b>Wine</b>	2012 Dry Riesling Finger Lakes, 11.6% Alc. \$15	2011 Reserve Estate Dry Riesling, 12.7% Alc. \$29	2012 Finger Lakes Dry Riesling RTR Vineyard, 12% Alc. \$19
<b>Winemaker</b>	<b>Peter Weiss/Mark Veraguth</b>	<b>Frederick Merwarth</b>	<b>Nancy Irelan</b>
<b>Style Goals</b>	We try for a combination of minerality with lemon citrus, apple and blossom aromas. Balanced acidity w/slight residual enhances floral notes and brings out tangerine flavors.	Make a dry Spatlese style with weight and balanced dryness.	Looking for wine with balanced sugar and acidity. Focused mineral with lime and citrus character. Full mouthfeel with tart, long finish.
<b>Vineyard</b>	Mostly Keuka Lake Vineyard	HJW Vineyard, Magdalena Vineyard, Josef Vineyard	RTR Estate Vineyard
<b>AVA</b>	Finger Lakes	Seneca Lake	Finger Lakes
<b>VINEYARD DATA</b>			
<b>Predominant Geology (soil type)</b>	Mardin and Volusia soils w/ shallow rocky eroded soils	Aurora silt loam/Honeoye silt loam	Aurora, slightly basic alluvial clay
<b>Elevation</b>	1,300 feet	750 feet	580 feet
<b>Vine Spacing</b>	9x5 feet	HJW 8x4, Magdalena 8x3.3, Josef 8x6	3x8 feet
<b>Rootstock</b>	3309	SO4, 5C, 3309, 5BB	3309, 101-14
<b>Exposure</b>	East facing	Various	Eastern exposure, lake effect
<b>Clones</b>	N90, 239, 356	Original HJW material, 239, 198, 49, 68	110, 90
<b>Irrigation or Dry-farmed</b>	Dry-farm	Dry-farm	Irrigation based on level of stress
<b>Farming (organic, biodynamic, traditional)</b>	Sustainable	Organic/organic sustainable	Traditional
<b>Production</b>	3.5 tons/acre	2.3 to 3.4 tons/acre	4 to 6 lbs per vine
<b>Vineyard Practices</b>	VSP with moveable wires, leaf pulling and hedging	Cover crops, hill-up, hill-down, trellised for halbbogen and hand picked	No leaf pulling or cluster thinning required
<b>WINEMAKING DATA</b>			
<b>When to Pick</b>	By judging flavors	By taste with respect to Dry Riesling blend	Taste, sugar/acid balance, seed maturity, skin/pulp, sensory
<b>SO<sub>2</sub></b>	30 ppm on grapes	Post primary fermentation	40 ppm at crusher, target FSO <sub>2</sub> above 0.7 molecular at bottling
<b>Crush Format</b>	Selective picking, then destem, and crush to press	Extensive vineyard selection, sorting at winery, then whole cluster press	Destem, whole berry press
<b>Settling</b>	24 to 48 hours at 50° F	18 to 24 hours	1 to 2 days based on juice clarity at 45° F
<b>Yeast</b>	Native yeast and <i>cervisiae</i>	Native yeast	Commercial Epernay
<b>Fermentation Temperature</b>	59° F	58° F	60° F to 65° F
<b>Fermentation Technique</b>	Cold soak high acid grapes 6 to 8 days to increase fruit character without phenolic build up	Encourage aeration; slow ferments 6 to 8 months	Normal in small stainless steel tanks
<b>Nutrients</b>	DAP after 1/3 fermented if needed	None	Fermaid at onset of fermentation activity, late DAP depending on kinetics
<b>Tank Type</b>	Stainless	Stainless	Small stainless
<b>Racking</b>	After fermentation and at blending	Once, post primary fermentation	After fermentation and after cold stabilization
<b>Cold Stability</b>	Natural in outdoor tanks	Ambient winery temperature	Chill and seed with cream of tartar, if necessary
<b>Heat Stability</b>	Naturally heat stable	Never	Bentonite, if necessary, according to bench trials
<b>Filtration</b>	Cross-flow after racking, then sterile filtered for bottling	Cross-flow	Sterile filtered
<b>Bottle Age</b>	Several months	3 months	3 to 4 months

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<b>Irrigation or Dry-farmed</b>	Irrigated	Irrigated	Irrigated
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