

Winery	Coeur de Terre Vineyard	Brooks	Argyle Winery
Wine	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
Winemaker	Scott Neal	Chris Williams	Nate Klosterman
Style Goals	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.
Vineyard	Hyland	50% Estate/50% Yamhill	Lone Star Vineyard
AVA	Willamette Valley/McMinnville	Willamette Valley	Eola-Amity Hills
VINEYARD DATA			
Predominant Geology (soil type)	Jory	Volcanic/sedimentary	Volcanic
Elevation	750 feet	750 and 450 feet	300 to 400 feet
Vine Spacing	10x6 feet	9x4 feet/9x5 or 8.5x4.5 feet	3x5 feet
Rootstock	Own-rooted	Own-rooted	Riparia, 1616
Exposure	South	East/South	East
Clones	Uncertain, very old vineyard	Geisenheim 110/100 or Colmar	Geisenheim 110
Irrigation or Dry-farmed	Dry-farmed	Dry-farmed	Irrigation
Farming (organic, biodynamic, traditional)	Traditional	Biodynamic	Certified sustainable
Production	2.5 tons/acre	2.5 to 3.5 tons/acre	3 tons or less
Vineyard Practices	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
WINEMAKING DATA			
When to Pick	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
SO₂	50 ppm at crusher, 30 ppm post fermentation	None	30 ppm at pressing, 80 ppm to stop fermentation
Crush Format	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
Settling	24 hours at 52° F	24 to 48 hours at 55° F	Cold settled at 35° F 1 to 2 months
Yeast	Siha 7	Native for estate/X5 and X16	QA 23 propagated in winery
Fermentation Temperature	52° F then ramp up to 57° F to ensure completion of fermentation	45° F to 52° F	54° F to 60° F
Fermentation Technique	Control temperature 52° F to 57° F	Control temperature 45° F to 52° F	Tank ferment stopped at balancing point
Nutrients	Superfood half at onset of fermentation, about 2 lbs per 1,000 gal	None	200 ppm DAP, 100 ppm Bioferm after inoculation
Tank Type	Stainless	Stainless	Stainless/neutral oak barrels
Racking	Left on lees 2 months, then racked prior to filtering	N/A	Rack once after 7 months on lees
Cold Stability	Chill to 25° F for one week	Chill in outside tanks	Sludge test
Heat Stability	Bentonite	Bentonite	Bentonite, if necessary
Filtration	Plate and frame, then sterile cartridge	Cross-flow and sterile filter	Cross-flow, sterile to bottle
Bottle Age	2 years	2 to 3 years	2 to 6 months

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Exposure	South	East/South	East
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Irrigation or Dry-farmed	Dry-farmed	Dry-farmed	Irrigation
Farming (organic, biodynamic, traditional)	Traditional	Biodynamic	Certified sustainable
Production	2.5 tons/acre	2.5 to 3.5 tons/acre	3 tons or less
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Heat Stability	Bentonite	Bentonite	Bentonite, if necessary
Filtration	Plate and frame, then sterile cartridge	Cross-flow and sterile filter	Cross-flow, sterile to bottle
Bottle Age	2 years	2 to 3 years	2 to 6 months

Winery	Chateau Ste. Michelle	Pacific Rim	Long Shadows
Wine	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
Winemaker	Bob Bertheau/Wendy Stuckey	Nicolas Quillé/Steven Sealock	Armin Diel/Gilles Nicault
Style Goals	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.
Vineyard	Eight different vineyards	Several	Four different vineyards
AVA	Columbia Valley with sub AVA: 19% Horse Heaven hills, 48% Yakima Valley	Columbia Valley	Columbia Valley
VINEYARD DATA			
Predominant Geology (soil type)	Volcanic basalt base with sandy loam soils	Wind blown loess on basalt base	Volcanic with sandy loam
Elevation	800 to 1,500 feet	900 to 1,100 feet	About 1,000 feet
Vine Spacing	Varies, mostly 5x7 feet	8x6 feet (907 vines/acre)	Varies
Rootstock	Everything own-rooted	Own-rooted	Own-rooted
Exposure	Various	South	Varies
Clones	Mostly Geisenheim 110	110, 198, 90, 239	239, 190, 98
Irrigation or Dry-farmed	Irrigated	Irrigated	Irrigated
Farming (organic, biodynamic, traditional)	Mostly traditional with small amount organic	Traditional	Traditional
Production	5 to 6 tons/acre	4.5 to 6 tons/acre	4.5 tons/acre
Vineyard Practices	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
WINEMAKING DATA			
When to Pick	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
SO₂	40 to 50 ppm at drain pan	35 ppm after pressing; no more until after aging.	60 ppm in juice at settling
Crush Format	Machine harvested	Machine harvested	Whole cluster press
Settling	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
Yeast	Various. DV-10 and Vin-13 workhorses	100% native yeast	RHST, WA 27
Fermentation Temperature	50° F to 55° F	55° F or lower; try to burn 1° Brix per day.	60° F
Fermentation Technique	Ferment on bentonite	Turn off cooling at 5° Brix to all fermentation to finish	Drop temps near finish to facilitate stopping fermentation where wanted
Nutrients	Fermaid and DAP pre-ferment	Fermaid to start and DAP.; try for 220 YAN	Fermaid K, 3.3 lbs/1,000 gal at racking
Tank Type	Stainless	Stainless	Closed stainless, one 360 gal wood tank
Racking	Centrifuged after stop ferment, then SO ₂ and bentonite added	Age on lees for 6 months, then rack once	Once at blending
Cold Stability	Some traditional, some STARS electro-dialysis	Electrodialysis	By chilling wine to 30° F
Heat Stability	Absolutely	Usually stable after lees aging. If not 1 lb bentonite/1,000 gal	5 lbs bentonite/1,000 gal
Filtration	Most cross-flow to sterile	Cross-flow before electro-dialysis	Cross-flow
Bottle Age	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
Wine	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
Winemaker	Peter Weiss/Mark Veraguth	Frederick Merwarth	Nancy Irelan
Style Goals	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.
Vineyard	Mostly Keuka Lake Vineyard	HJW Vineyard, Magdalena Vineyard, Josef Vineyard	RTR Estate Vineyard
AVA	Finger Lakes	Seneca Lake	Finger Lakes
VINEYARD DATA			
Predominant Geology (soil type)	Mardin and Volusia soils w/ shallow rocky eroded soils	Aurora silt loam/Honeoye silt loam	Aurora, slightly basic alluvial clay
Elevation	1,300 feet	750 feet	580 feet
Vine Spacing	9x5 feet	HJW 8x4, Magdalena 8x3.3, Josef 8x6	3x8 feet
Rootstock	3309	SO4, 5C, 3309, 5BB	3309, 101-14
Exposure	East facing	Various	Eastern exposure, lake effect
Clones	N90, 239, 356	Original HJW material, 239, 198, 49, 68	110, 90
Irrigation or Dry-farmed	Dry-farm	Dry-farm	Irrigation based on level of stress
Farming (organic, biodynamic, traditional)	Sustainable	Organic/organic sustainable	Traditional
Production	3.5 tons/acre	2.3 to 3.4 tons/acre	4 to 6 lbs per vine
Vineyard Practices	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
WINEMAKING DATA			
When to Pick	By judging flavors	By taste with respect to Dry Riesling blend	Taste, sugar/acid balance, seed maturity, skin/pulp, sensory
SO₂	30 ppm on grapes	Post primary fermentation	40 ppm at crusher, target FSO ₂ above 0.7 molecular at bottling
Crush Format	Selective picking, then destem, and crush to press	Extensive vineyard selection, sorting at winery, then whole cluster press	Destem, whole berry press
Settling	24 to 48 hours at 50° F	18 to 24 hours	1 to 2 days based on juice clarity at 45° F
Yeast	Native yeast and <i>cervisiae</i>	Native yeast	Commercial Epernay
Fermentation Temperature	59° F	58° F	60° F to 65° F
Fermentation Technique	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
Nutrients	DAP after 1/3 fermented if needed	None	Fermaid at onset of fermentation activity, late DAP depending on kinetics
Tank Type	Stainless	Stainless	Small stainless
Racking	After fermentation and at blending	Once, post primary fermentation	After fermentation and after cold stabilization
Cold Stability	Natural in outdoor tanks	Ambient winery temperature	Chill and seed with cream of tartar, if necessary
Heat Stability	Naturally heat stable	Never	Bentonite, if necessary, according to bench trials
Filtration	Cross-flow after racking, then sterile filtered for bottling	Cross-flow	Sterile filtered
Bottle Age	Several months	3 months	3 to 4 months

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