



BEST BUY 90 PTS 8/18

**TOP 100 BEST BUY
WINES FOR 2017**

Ranked #5



BEST BUY 8/16

THREE TIME
**ALL-STAR
WINERY AWARD**

2015, 2017 & 2018



2017 A TO Z OREGON RIESLING

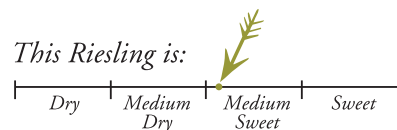
TASTING NOTES: The 2017 A to Z Wineworks Oregon Riesling shimmers in the glass with a glint of yellow gold. Compelling floral and fruit aromas invite, evocative of honeysuckle, lime, starfruit, kiwi, kumquat and quince. Compelling secondary aromas arise of candied ginger, lemon, elderflower, jasmine and gardenia. The lively palate is juicy, with balanced acidity and mouth-watering flavors of lime, limoncello, honey, pear and white peach. The 2017 A to Z Riesling showcases the quality of the vintage and the complexity gained from sourcing across Oregon. Showing great length with a beautiful finish, this is an excellent food wine that pairs well with food, even spicy dishes.

WINEMAKING NOTES: The 2017 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: A cool, wet spring led to the latest budbreak we've seen for the past several years, and hence later flowering. This means a greater chance of favorable weather and the development of a large crop both in terms of berry quantity and size. This calls for discipline in fruit-thinning. The summer was warm and sunny, accumulating growing degree days and 'catching up' the projected harvest to about two weeks behind 2015 and 2016. Underlying the challenges of the 2017 vintage, it was a very sound growing season and harvest.

A portion of each sale goes to supporting bee health research.

This Riesling is:



Commerce with Conscience

