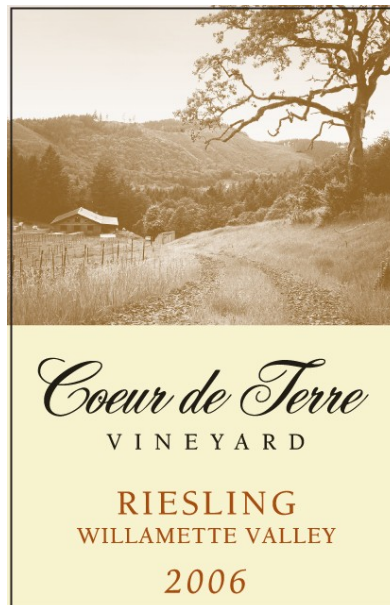




Coeur de Terre
VINEYARD

Handcrafted – Organically Farmed – Artisanal Wines

2006
RIESLING
WILLAMETTE VALLEY



Harvest Date: October 30, 2006

Brix at Harvest: 21.2

Finished TA: 7.7

Finished PH: 3.02

Vineyard: Hyland Vineyard is located in the McMinnville AVA. Hyland Vineyard has some of the oldest Riesling vines in Yamhill County dated back 30 years.

Winemaking: All berries were destemmed by hand and pressed off immediately while on crush pad until desired phenolic extraction was achieved. The juice was allowed to settle overnight. Next, 20% was racked to Neutral Oak Puncheon. The balance was transferred to inert stainless tank, fermented at 52°F to start and then moved up to 58°F to finish fermentation. The Oak puncheon was kept outside with maximum temperature achieved at 65°F, and then racked to stainless tank for completion. Fermentation was completed in early December with a remaining residual sugar of 10g/L. The Riesling was cold stabilized and sterile filter prior to bottling.

Bottled: December 15, 2006

Alcohol: 12.2

Cases Produced: 223

Tasting Notes: Vibrant acidity opening to delicate floral notes and honey on the nose. In the mouth one gets minerality infused with nectarine, soft apple blossom, and pear. It gains texture and finishes with an infusion of honey, luscious peach and peach pit.