



trisaetum

2015 COAST RANGE ESTATE RIESLING

TRISAETUM STORY

In 2003, Andrea and James Frey founded Trisaetum in one of the few places where climate, soil, and entrepreneurial spirit combine to produce some of the world's best wines. Today, the family owned and operated winery in the heart of Oregon's Ribbon Ridge AVA produces small lots of acclaimed Pinot Noir, Chardonnay, and Riesling from its three estate vineyards.

WINEMAKER'S NOTES

The aromas show a firm structure of minerality that holds up the lime and apple tones, with an element of cantaloupe, melon, and honeyed spice on the palate. Notes of ripe apricots, peaches, and melon all co-mingle and then slowly evolve into a mouthwatering finish of mandarin oranges and honeycomb.

VINTAGE & WINEMAKING

The 2015 vintage set yet another record with warm, sunny weather, leading to an even earlier harvest for Oregon. Riesling fruit was harvested by hand in two separate picks to allow the aromatics & flavors to peak during cluster development. The first harvest was in early September, the 3rd-12th, with a second pick Sept. 24th-October 8th. Fermentation occurred over an 8-week period in a temperature-controlled environment. A mixture of stainless steel, oak puncheons, neutral oak barrels, and concrete eggs; a combination of native and cultured yeasts were utilized to produce over 130 individual fermentations.

ESTATE VINEYARDS

Coast Range Estate (Yamhill-Carlton AVA)

This steep 53-acre site has 22 acres planted to vine and lies within the foothills of the Coast Range Mountains marking the southwestern boundary of the Yamhill-Carlton AVA. The estate is sustainably and dry-farmed in an attempt to carefully manage our vineyards so that we are able to achieve a concentration of flavors and an expression of place in our wines. 6 acres of Riesling are planted in volcanic Jory soils on the steepest and coolest blocks of the vineyard allowing for long hang-times.



APPELLATION:
Yamhill-Carlton AVA

SOIL:
Volcanic Jory

FERMENTATION:
130 small lots were fermented in a mixture of stainless steel, oak barrels, oak puncheons, and concrete eggs to allow for individual block characteristics to shine through when blending.

HARVEST DATES:
September 3 - 12 & 24 - October 8, 2015

BOTTLING DATE:
March 2016

PRODUCTION:
464 cases produced

RELEASE DATE:
April 2016

ACCOLADES:
2015 - 94 points, Wine Enthusiast
2014 - 93 points, Wine Enthusiast
2013 - 93 points, Wine Enthusiast
2012 - 92 points, Wine Enthusiast

James Frey, Winemaker/Proprietor