



trisaetum

2016 WICHMANN DUNDEE 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 2016 Wichmann Dundee Estate Riesling presents a very tropical experience, with layers of honeysuckle flowers, mandarin oranges, and the crisp, breezy scent of fresh linen on the nose. On the mid-palate, components of fresh papaya, coconut and pineapple balance deftly with the subtle vanilla sweetness of a sugar cookie. Complex floral components dominate the long and lingering finish.

VINTAGE & WINEMAKING

2016 was yet another great vintage for Oregon, with an early Spring, & long, dry growing season. We harvested Riesling from our three estate vineyards over six different dates between September 10 - 30, 2016. Some fruit was immediately pressed without any skin contact, while other lots had 3 hours of skin contact prior to pressing. Fermentations lasted between 30-125 days in a temperature-controlled environment using a mixture of 40% stainless steel, 50% neutral oak barrels, and 10% concrete eggs to produce over 95 individual ferments. All ferments started with natural yeasts and spent 6 months in barrel on fine lees.

ESTATE VINEYARDS

Wichmann Dundee Estate (Dundee Hills AVA)

This 10-acre site has 8 acres planted to vine in the Dundee Hills 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. This old vine vineyard has just 2 acres of Riesling planted in 2 different blocks comprised entirely of volcanic Jory soils. These Riesling blocks are highest in elevation of all of our vineyards, at 700 feet, and offer incredibly balanced acidity and fruit components.



APPELLATION:
Dundee Hills AVA

SOIL:
Volcanic Jory

FERMENTATION:
95+ 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 10 - 30, 2016

BOTTLING DATE:
March 2017

PRODUCTION:
126 cases produced

RELEASE DATE:
October 2017

ACCOLADES:
2016 - 94 points, Wine Enthusiast
2016 - 93 points, Vinous
2015 - 92 points, Wine Enthusiast
2014 - 95 points, Wine Enthusiast

James Frey, Winemaker/Proprietor