



trisaetum

2017 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 2017 medium dry offering from our Coast Range Estate is rich and complex, with aromas of fresh apple pie and white flowers. Lively flavors of honeycrisp apple and stone fruits evolve on the palate with notes of ginger and baking spice on the finish. Enjoy this wine now and over the next ten years.

VINTAGE & WINEMAKING

2017 proved itself to be another great vintage for Oregon. A later start to budbreak and bloom than in the previous year recalled more classic Oregon starts, while a long, dry growing season and warmer August allowed optimal fruit ripening. We harvested Riesling from our three estate vineyards over four different dates between September 27th and October 16th. Fruit was gently pressed and settled overnight before being racked into fermentation vessels. Fermentations lasted between 30-125 days in a temperature-controlled environment using a mixture of 70% neutral oak casks, 20% stainless steel barrels, and 10% concrete eggs to produce over 89 individual ferments. All ferments started with natural yeasts and spent 6 months in barrel on fine lees.

ESTATE VINEYARDS

Coast Range Estate (Yamhill-Carlton AVA)

This steep 53-acre site has 23 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. 4 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:
89+ small lots were fermented in a mixture of stainless steel, neutral oak casks, and concrete eggs to allow for individual block characteristics to shine through when blending.

HARVEST DATES:
September 27 - October 16, 2017

BOTTLING DATE:
March 2018

PRODUCTION:
115 cases produced

RELEASE DATE:
Spring 2018

ABV: 11.4%

ACCOLADES:
2017 - Not yet rated
2016 - 93 points, Wine Enthusiast
2015 - 94 points, Wine Enthusiast
2014 - 93 points, Wine Enthusiast

James Frey, Winemaker/Proprietor