



trisaetum

2017 WICHMANN DUNDEE ESTATE DRY 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 dry offering from our Wichmann Dundee Estate is bright and lively, with aromas of rose petal, lavender and iris. Vibrant layers of citrus unwrap on the palate, with notes of lime and orange, leading to wet stone on the finish. Mouth-watering acidity carries the fruit through to the lengthy finish. Enjoy this bottling from 2020 through 2032.

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

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:
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:
226 cases produced

RELEASE DATE:
Fall 2018

ABV: 13%

ACCOLADES:
2017 - 91 points, Wine Enthusiast
2016 - 93 points, Wine Enthusiast
2016 - 92 points, Vinous
2015 - 92 points, Wine Enthusiast
2014 - 92 points, Wine Enthusiast

James Frey, Winemaker/Proprietor