



2018 COAST RANGE 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, Riesling, and sparkling wine from its estate vineyards.

WINEMAKER'S NOTES

This 2018 dry offering from our Coast Range Estate is textured with almost a chalky minerality with fresh, citrusy notes on the nose; the palate is strikingly concentrated and piquant, while the bright acidity is perfectly interwoven with the elegantly refined fruit, leading to a long, intense, very balanced finish.

VINTAGE & WINEMAKING

The 2018 vintage continues a streak of phenomenal vintages in the Willamette Valley. We harvested Riesling from our three estate vineyards over six different picking dates between September 28 to October 14, 2018. All Riesling was hand-picked, transported in small picking bins to the winery, chilled overnight, then hand-sorted before being gently pressed into its fermentation vessel. A mixture of oxidative and reductive pressings were employed. Fermentations lasted between 30-125 days in a temperature-controlled environment using a mixture of 70% neutral French oak casks, 20% French oak 12hL ovals, and 10% concrete eggs to produce over 76 individual fermentations. 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:
76+ small lots were fermented in a mixture of neutral oak casks, French oak 12 hL ovals, and concrete eggs to allow for individual block characteristics to shine through when blending.

HARVEST DATES:
September 28 - October 14, 2018

BOTTLING DATE:
April 2019

PRODUCTION:
379 cases produced

RELEASE DATE:
Spring 2019

ABV: 13%

ACCOLADES:
2018 - 93 points, Wine Enthusiast
2017 - 92 points, Wine Enthusiast
2016 - 94 points, Wine Enthusiast
2016 - 93 points, Vinous
2015 - 94 points, Wine Enthusiast, Top 100 Wine

James Frey, Winemaker/Proprietor