



trisaetum

2018 RIBBON RIDGE 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 Ribbon Ridge Estate is very intense and concentrated with spicy minerals, great purity and aromas of green apple and Bartlett pear. There is a beautiful crispness to the attack with concentrated fruit, great acidity, and a silky texture that provides a wonderful balance through the long 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

Ribbon Ridge Estate (Ribbon Ridge AVA)

This 46-acre site has 17 acres planted to vine; located in the heart of Ribbon Ridge and is also home to our winery. 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. The warmest of our three estates, this vineyard has 2 acres of Riesling planted in the unique high quartz marine sedimentary soils that make up the smallest AVA in Oregon.



APPELLATION:
Ribbon Ridge AVA

SOIL:
High quartz marine sedimentary soils

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:
384 cases produced

RELEASE DATE:
Spring 2019

ABV: 13.2%

ACCOLADES:
2018 - NYR
2017 - 93 points, Wine Enthusiast
2016 - 96 points, Wine Enthusiast
2016 - 92 points, Int'l Wine Report
2015 - 93 points, Wine Enthusiast

James Frey, Winemaker/Proprietor