



trisaetum

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

WINEMAKER'S NOTES

The 2018 medium dry offering from our Wichmann Dundee Estate presents a very tropical experience, with pineapple, honeysuckle and orange blossom on the nose. Layers of fruit and spice round out on the midpalate, with notes of white peach, sweet orange and candied ginger. Complex fruit and floral components dominate on the long, lingering 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

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:
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:
192 cases produced

RELEASE DATE:
Fall 2018

ABV: 11.1%

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

James Frey, Winemaker/Proprietor