



2016 Alloro Vineyard Estate Riesling

Crisp and clean, with lively acidity, good minerality, and intense jasmine and lime blossoms. Perceptibly dry, with only some detecting its very subtle sweetness.

- APPELLATION: Alloro Single Vineyard
100% Estate Grown & Bottled
Chehalem Mountains AVA
LIVE & IOBC Certified Sustainable
- TOPOGRAPHY: 450 - 600ft elevation
Southwest aspect
- SOIL: Laurelwood Series
- HARVEST: September 29th
- ELEVAGE: Field Sorted & Gently Pressed
Slow, Cool Ferment in Stainless
Fermentation halted at 1.1% RS
No ML Fermentation
- CELLARING: Drink now through 2024
- PRODUCTION: 100 cases
- ALCOHOL: 13.4%
- WINEMAKER: Tom Fitzpatrick
- PROPRIETOR: David Nemarnik

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THE VINEYARD

78 acres of uniquely contoured, loess-derived, Laurelwood soil. Located on a southwest-facing slope in Oregon's Chehalem Mountains, this special place is the heart and soul of our wines.

THE VINTAGE

2016 began with an early Budbreak (4/16) and then brought an early Bloom (5/30). Warm and dry conditions persisted through August, delivering another early harvest (9/29). Although ripening shifted to the warmest time of year, early vineyard decisions tempered these conditions.

TECHNICAL DATA

Alcohol	= 13.4%
pH	= 2.90
TA	= 8.50 g/L
VA	= 0.26 g/L
Glu+Fru	= 11.4 g/L
L-Malic	= 2.90 g/L

ACCOLADES

93pts - Wine Enthusiast