



## 2017 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: October 9th

ELEVAGE: Field Sorted & Gently Pressed  
Slow, Cool Ferment in Stainless  
Fermentation halted at 1.1% RS  
No ML Fermentation

CELLARING: Drink now through 2025

PRODUCTION: 100 cases

ALCOHOL: 12.0%

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. LIVE and IOBC Certified Sustainable, our Pinot noir blocks are comprised of clones 777, 667, 114, 115, Wadenswil, and Pommard, grafted to Riparia Gloire and 3309 rootstocks.

## THE VINTAGE

2017 began late with ample Winter precipitation and a cool and wet Spring. Budbreak began later than in recent years, the 1st week of May. Record heat in late May lead to the onset of Bloom the 2nd week of June, just as cooler weather set in to slow this process. Heat ramped up beginning in July, with the warmest August on record. Upper atmospheric smoke from forest fires too distant to contribute smoke-related problems did shade vines from early September high heat. A cool down mid-September allowed for a slow and steady harvest which began on September 27th, in line with historic averages.

## TECHNICAL DATA

Alcohol	= 12.0%
pH	= 2.92
TA	= 8.50 g/L
VA	= 0.35 g/L
Glu+Fru	= 20.0 g/L
L-Malic	= 2.50 g/L