

Phelps Creek

V I N E Y A R D S

2018 Phelps Creek 'Van Horn' Riesling Columbia Gorge

WINEMAKER COMMENT

The Van Horn vineyard is grown on the East Hills of the Hood River Valley in the Pine Grove District and managed by 5th-generation fruit growers. This Riesling's flavor and aromatic profile takes influence from the close proximity to surrounding pear orchards. When Bill Swain - a graduate of UC Davis' Wine Program, first moved to the Columbia Gorge in the late 1970's, it was with the specific desire to grow Pinot Noir and Riesling. Our Enologist's decades-old passion for this particular grape persuaded us to make our first-ever Riesling. In addition, we were further inspired after our Wine Club River Boat Cruise to the Mosel, Germany wine-growing region. We had the privilege to sit with many producers at their wineries as they poured dozens and dozens of examples of this beautiful varietal.

PHELPS CREEK VINEYARDS

The most westerly vineyard on the Oregon side of the Columbia Gorge AVA, Phelps Creek is nestled amongst the foothills of Mt Defiance at 1200 feet elevation. Established in 1990, our small boutique winery focuses on estate grown Pinot Noir and Chardonnay varietals, annually producing 5,000 cases of wine in total. Vineyard care takes center stage in our wine production, where sustainable agricultural practices combined with careful management of the fruit yields on the vines lead to the noted luxurious intensity within our bottle.

VINTAGE

2018 growing season proceeded slightly compressed due to a stretch of mid-summer heat. Harvest began late September with ideal conditions of sunny skies, cool days and cold nights —allowing fruit to ripen incrementally. Ultimately the vintage might sear into memory for its stunningly long, beautiful fall encompassing most of October. The season made you feel blessed to live in Oregon

WINEMAKING NOTES

We hung on as long as we could before picking this vintage and were rewarded with a luxurious crop of Riesling. Full cluster press and aging in stainless steel retains the original composition of the fruits flavors. This wine was crafted in an off-dry style, balancing beautiful fruit with bright acidity.



REVIEWS

93 Points - *Wine and Spirits Magazine (August 2021)*

"Power and nerve combine in this tense citrusy white, from a vineyard in the Hood River Valley. Perhaps it's the wind that gives this wine its structure and concentration, the aromas combining pineapple and apple flesh, even as the texture is at once rich and firm, for a layered effect with a lean edge. Serve it with roast snapper." - P.J.C.

TASTING NOTES

The cool climate cultivation results in beautiful acid balance, while volcanic soils add spice and mineral elements. This wine demonstrates Halb-trocken level of sweetness with floral aromas of Honeysuckle and Nasturtium. Bottle aging presents a hint of petrol on the nose.

BOTTLE NOTES

Harvest Date:	10/6/2018
Stainless Steel Élevage	6 months
Residual Sugar	2%
Alcohol per Volume:	10.9%
Bottling:	May 2019
Case Production:	226