

Phelps Creek

V I N E Y A R D S

2019 Phelps Creek 'Underwood Mountain' Riesling Columbia Gorge



WINEMAKER COMMENT

The noted aviator Jack Brady planted Riesling on a superb eastern slope on Underwood Mountain many years ago. Our winemaker Bill Swain first moved to the Gorge some 40 years past with the passion to make great Riesling. We jumped at the opportunity to purchase fruit from Jack that would allow Bill to emulate his favorite wine's from Germany's Mosel River.

"I am enthralled by fine quality German Rieslings. The best of these Rieslings are the most exciting of all white wines. Our 2019 vintage from the Underwood Vineyard is equivalent to classic wines from the Mosel and Nahe River regions of Germany." - Bill Swain

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

The 2019 season began in the early days of May, this warmer than average spring was followed by a slightly warmer than average summer, but beautifully cool fall. Harvest began with our earlier ripening varieties in late September with ideal conditions of sunny skies, cool days, and cold nights— allowing the fruit to ripen incrementally.

WINEMAKING NOTES

The vintage allowed for plenty of hang-time and 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

91 Points - *Wine and Spirits Magazine (August 2021)* "Made in a halbtrocken style, this sumptuous wine starts out savory with a hint of smoke and star anise. The sweet apple and lemon-curd flavors are buoyed by lively acidity. It feels years from peak expression. For the cellar." —P.J.C

TASTING NOTES

Racy acidity balanced with grape sugars expresses an explosion of flavors. Honeysuckle with a hint of lemon rind creates a diverting paradox on your palate. Pairs delightfully with veal, pork, poultry, and fish. Amazing with Thai and spicy Chinese dishes, or enjoy simply as an aperitif. This wine will age and gain complexity for decades.

BOTTLE NOTES	
Harvest Date:	10/12/2019
Stainless Steel Élevage	6 months
Residual Sugar	2.5%
Alcohol per Volume:	10%
Bottling:	April 2020
Case Production:	141