

# Phelps Creek

V I N E Y A R D S

## 2021 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.

### 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 2021 vintage provided a wild ride, yet ultimately resulted in intense flavors and a beautiful Fall weather harvest. The most unusual occurrence brought Oregon 110+ temperatures during June, right on the cusp of flowering. Never before had we experienced such intense heat so early in the season. The vines handled the environmental furnace with aplomb and just paused in their growth. Once the weather passed, the vines exploded in growth, somewhat like those "chia pets" of late night advertisements. We actually switched up our farming and performed vine hedging prior to leaf removal just to effectively control the canopy. Harvest began about the middle of September, but the we were blessed with cool nights which slowed down ripening and preserved natural acidity. During the Summer we proudly became LIVE certified for sustainable wine-growing.

### 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.



### 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	10/9/2021
Average Brix at Harvest	19.9
Clonal Selection	NA
Elevage	Stainless Steel
ABV	10.10%
Residual Sugar	1%
Bottling Date	3/1/2022
Case Production	260