

Aging wine

building a fourth dimension

In the appreciation of wine, we always want more. We want to know details, experience the lifestyle, and be ahead of others in discovering future epiphanies. Many people understand the beauty, versatility and magic of Riesling freshly released from their favorite winery and currently on wine shelves. But few people understand what an older wine should taste like and the oohs and aahs of ultimate pleasure that result from the experience of drinking a bottle held by someone for years.

"One of the dimensions of fine wine that is often overlooked is bottle development."

- Harry Peterson-Nedry

As a wine ages, it gains a 4th Dimension. Restaurants rarely have cellars to supply an authentic Reserve List. Retail bottle shops often have wines no older than last week's delivery.

Gone are the days when dust and cobwebs were wiped away to find a "special" wine for you in either place. Sadly, gone also is the ability to see a different spectrum of flavors, aromas, textures, and nuances found only in aged wines. But this doesn't have to be the case. RR wines were built to age gracefully. Delicious now, these bottles will only improve with time, as evidenced by the stunning array of library wines we've aged just for you.



Age-worthy wines from the first vines on Ribbon Ridge.





2018 RR Riesling

Estate Reserve | Ridgecrest Vineyards
Ribbon Ridge AVA | Willamette Valley | Oregon



While we're not sure who dubbed Pinot Noir the "heartbreak grape", Does that make Chardonnay the love song? One could only assume. Riesling, on the other hand, is a crisply-delivered, brilliantly-worded "Dear John" letter. Read between the lines of that beautifully floral nose and you'll find layer upon layer of complex, thoughtful structure. It's the wine you need on hand when planning, or executing, your next brilliant move.

Vintage Notes

We kind of cruised into the 2018 harvest, after an early bud break and bloom, a comfortably warm spring, and those precious, cool, summer evenings that make our eyes light up. The stellar prospect of the vintage was heightened by a "cool" final ripening compared most of the previous five. Perfectly ripe, but not overly so. Zero disease pressure, thanks to coastal and ridge-top breezes and the absence of rain. Rich flavors with an edge of restraint, combined with the lift of gentle acidity. Textbook perfect from our vantage, and worthy of all the hype.

Tasting Notes

The brilliant platinum-blond color intimates brightness from the start, and this wine delivers it in spades. This wine is all about tension — on the nose and in the mouth — with vibrant and beautiful jasmine-honeysuckle and peach aromatics, which then carry over to lemon curd and passionfruit on the palate. These exotic flavors are a foil for the focused, bright acid that argues strongly for food, as well as the mineral structure elucidated by that tight, focused acidity.

Technical Data

Alcohol: 13.1%
TA: g/L
pH:
RS: g/L
174 cases produced
Release date October 2020
Drink: now - 2033

