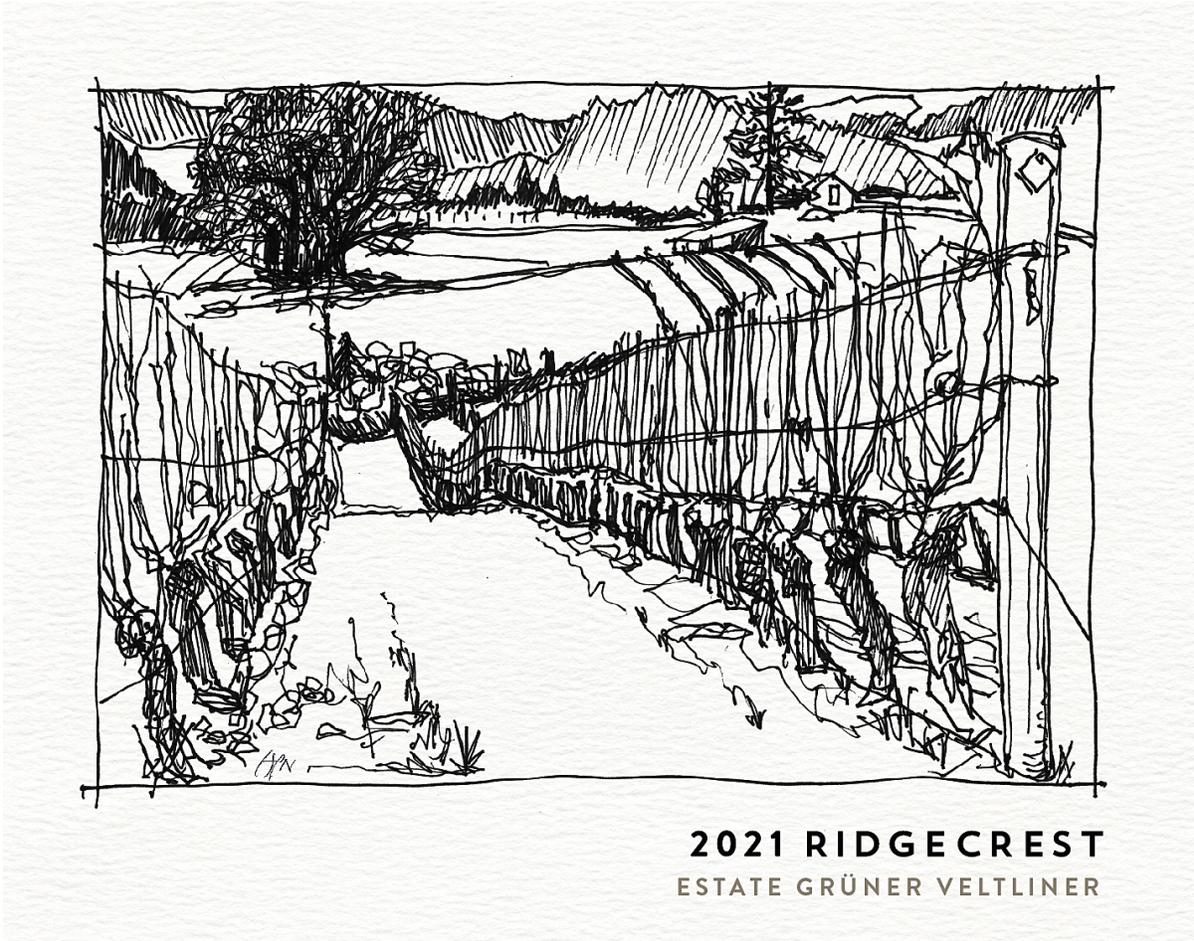




RIBBONRIDGE  
WINERY



## 2021 RIDGECREST ESTATE GRÜNER VELTLINER

RIDGECREST VINEYARDS | RIBBON RIDGE AVA | WILLAMETTE VALLEY | OREGON

### ABOUT THE VINEYARDS

Ridgecrest Vineyards is dry-farmed sustainably according to **LIVE** (Low Input Viticulture & Enology) standards.

Established - 1980 | Planted - 1982 - current  
Elevation - 480 - 690ft | Acreage - 120 total | 41 planted

Our 2.2 acres of Grüner Veltliner was planted in the Wind Ridge Block in 2006.

### VINTAGE NOTES

2021 looks excellent - of course, through the smoky rearview of 2020, it isn't hard. Despite a growing season with searing heat spikes (116F), 2021 was a moderate vintage, beginning harvest the third earliest time in the last two decades, and ending in less than a month, October 5th. It was a "wait-until-they're ripe" vintage with a welcome splash of rain midway in September, after grapes were largely picked - just to prove we're Oregonians.

Based on full-ripeness AND generally very good acidity, 2021 may ultimately resemble 2018 in concentration, and 2008 in crop yield. Small and precise, leaving us wishing we had more to share.

### WINEMAKER'S NOTES

This Grüner is chock full of the anticipation and excitement of waiting for a delayed bottling to arrive, and then having this refreshing little number finished up on one of the hottest days of the year was an unexpected gift. The brightness of the 2021 vintage, and the concentration due to a smaller crop load in the vineyard, really makes this wine a stunning example of why Ridgecrest is an ideal spot for crisp white wines.

The nose teases us with honeysuckle, juicy golden fruit, and classic ginger and white pepper that are characteristic of Grüner. The palate follows up with the commiserate candied ginger, ripe melon, peach candies, and lime zest one would expect from such a luscious nose. There are spice and herbal undertones to the palate, showing more zesty acid, some cilantro and sage, light ginger and pepper, and finishes with fleshy, mouth-watering lychee and kiwi fruits, and length, brightness, and tension that will ensure this wine will age very well, and will gain heft and palate richness with time in bottle. Lovely today and tomorrow.

### TECHNICAL DATA

**AbV** - 13.9% | **RS** - 1.7 g/L  
**TA** - 6.5 g/L | **pH** - 3.26

**AGING** - 5 months neutral French oak

**PRODUCTION** - 237 cases

**RELEASE** - September 2022

**ENJOY** - NOW - 2026





Harry Peterson-Nedry | Founder

When we first set foot on Ribbon Ridge nearly 40 years ago, we knew it was something special. There was an indefinable magic to the place, in the low-slung, rolling hills that rise and fall like the breath of a slumbering child. It was undeniably alive, and bursting with potential.

In 1980 folks thought we were just plain nuts to plant wine grapes on that chilly rise located on the western edge of the Willamette Valley. The common thought at the time was that the site was situated too far west for grapes - too windy, too foggy, too cool.

We naively followed our gut, planting the first vineyard on what would one day become one of the premier wine appellations in Oregon, the Ribbon Ridge AVA. Ridgecrest Vineyards did not disappoint. Early barrel samples were encouraging. We studied it, continued to plant, and dug deeply.

After 34 harvests at Chehalem and 17 years crafting our cellar-worthy RR wines, we know these vineyards – the ins and outs, strengths, and peculiarities of each and every block. We've done our homework.

Now, it's recess. We're ready to come out and play.\*

Our new RIDGECREST label allows us to do just that – to experiment with all of those blocks, lots, and barrels that beg our attention every harvest – the ones we are loathe to blend with others, because they are just so damned intriguing. Pinot Noir will be the mainstay, with supporting roles played by Gamay Noir, Grüner Veltliner, Pinot Gris and Riesling.



Wynne Peterson-Nedry | Winemaker/Proprietor



Ridgecrest Vineyards | Ribbon Ridge AVA  
Willamette Valley | Oregon

Harry Peterson-Nedry

Wynne Peterson-Nedry



*Follow our progress from barrel to bottle,  
from yurt to winery at [ribbonridgewinery.com](http://ribbonridgewinery.com).*

\*as much as two nerdy chemists have the capacity to do.