

### 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 | Soils - Marine Sedimentary

Our 2.2 acres of Grüner Veltliner was planted in the Wind Ridge Block in 2006. Did you know that Grüner in Austrian translates to Green in English?

### **VINTAGE NOTES**

2022 restores your faith in Mother Nature's capacity to take a poor start and finish well, grape plants revealing their inherent resilience to rebound from nearly disastrous weather events.

In late April, buds were open and vulnerable when a hard and killing freeze settled in. Normally, if vines are damaged, grapes rely on secondaries to replace primary buds. But, this time the extent of the damage was extensive, with secondaries damaged too, so that we anticipated only a yield of 40% of normal, approximately 1 ton per acre.

Growing season weather however cooperated to boost secondary and tertiary buds, with the third highest heat accumulation in 26 years, focused at the end of the growing season, October averaging highs of 72F, with nine days warmer than 80F.

Crop load yielded 85% of normal rather than 40% we feared. Whew!

### WINEMAKER'S NOTES

What do you get when you cross Grüner and an egg? This might seem like a rhetorical question, but this is the vintage we find out! Meet our 2022 Grüner Veltliner, approximately 40% of which was fermented in our new concrete egg! The color is classic platinum blonde, crystal clear, with a very clean and lean nose showing highlights of green apple, chartreuse, dry hay, flint, and white flower. On the palate there's a medley of Queen Anne cherries, oyster shell, peach gummies, green peppercorn, and spicy sage. Finally, the texture is round and long, flecked with spice and fruit, a hint of cilantro, and has plenty of minerality and fleshiness, thanks to the concrete egg and some lovely neutral barrels. The length and texture are amazing, and the whole palate is sure to get more complex and lovely with a bit of time in bottle.

### TECHNICAL DATA

**AbV -** 13.2% | **RS -** 1.6 g/L

**TA -** 6.6 g/L | **pH -** 3.22

**AGING -** 5 months | 35% concrete egg 65% neutral French oak

PRODUCTION - 207 cases

RELEASE - APRIL 2023

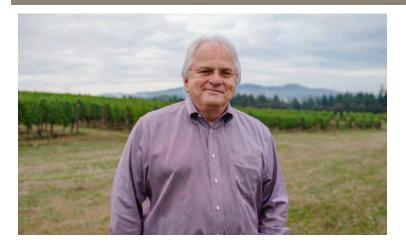
**ENJOY -** NOW - 2027



90 VINEPAIR | 16.5 JANCIS ROBINSON



# A dad, a daughter, and a hill.



Harry Peterson-Nedry | Founder



Wynne Peterson-Nedry | Winemaker/Proprietor



Ridgecrest Vineyards | Ribbon Ridge AVA Willamette Valley | Oregon

When we first set foot on Ribbon Ridge in 1980, 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.

Crafting our cellar-worthy RR wines since 2002, 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, Chenin Blanc, Chardonnay, Pinot Gris and Riesling.

Harry Potorcon Nodry

mat an

Wynne Peterson-Nedry

GECRES JOBO PAR DE PAR

Follow our progress from barrel to bottle, from yurt to winery at ribbonridgewinery.com.

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