



Cuvee Blanc Sparkling Riesling

Vineyard:

The fruit was sourced from Andreas Vineyard, our LIVE Certified Sustainable estate vineyard in the Van Duzer Corridor sub-AVA of the Willamette Valley. Well-drained Bellpine silty clay loam marine sedimentary soils and moderate slopes with southern exposure make for outstanding cool-climate winegrowing. Elevation 600-800 feet.

Vintage:

2021 was a banner year in the Willamette Valley. Yields were slightly below average, but fruit quality was outstanding thanks to a warm summer and moderate, sunny harvest season.

Winemaking:

This wine was produced using the Methode Champenoise. Hand-picked Riesling was gently whole-cluster pressed and fermented to dryness in stainless steel. Secondary fermentation occurred in the bottle. Disgorged after only 9 months on the lees to enhance freshness and fruitiness. Sweet muscat was used for the dosage, making this wine 97% Riesling and 3% Muscat.

Tasting Notes:

Zesty acidity and bubbles balance the 25 g/L dosage making this wine delightfully drinkable with only slightly perceptible sweetness. Bursting with fresh mandarin, pineapple, apricot and ginger.

Bottling:	Disgorged April 4, 2023
Production:	500 cases
Alcohol:	12.5%
RS:	25 g/L
TA:	10.6 g/L
pH:	3.16

www.wetzelestate.com-17485 Highway 22, Dallas, Oregon
customerservice@wetzelestate.com