



Previous Vintages:

91 PTS.
EDITOR'S CHOICE 9/21



FIVE TIME TOP 100
BEST BUY WINE
2014, 2016, 2017, 2018 & 2019

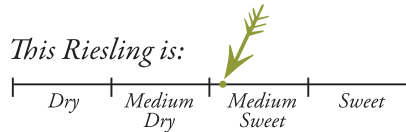


FIVE TIME
ALL-STAR
WINERY AWARD
2013, 2014, 2015, 2017 & 2018

Wine & Spirits



This Riesling is:



2022 A TO Z OREGON RIESLING

TASTING NOTES: The beautiful 2022 A to Z Wineworks Oregon Riesling is bursting with aromas. Floral notes of honeysuckle, rose, and elderflower quickly rise along with lime, green tea, juniper, thyme, and marjoram. On the palate, a sense of fresh lime juiciness fills the mouth joined by lemon, papaya, lychee, pineapple, honeydew melon, and peach as well as a light sweetness as of ginger and lemon meringue pie. A hint of crushed stone and blood orange pith add a sense of grip. With firm acidity and moderate alcohol, the 2022 A to Z Wineworks Oregon Riesling is charming and well-behaved, an authentic Oregon Riesling of balance and class.

WINEMAKING NOTES: The 2022 A to Z Riesling is made from fruit grown in the Rogue and Applegate Valley sub-AVAs of Southern Oregon, the Northern Willamette Valley and the Columbia Gorge. A blend of grapes from young and old vines are picked at multiple levels of ripeness and flavor development to produce a complex and dynamic wine with balanced acidity. The fruit is gently pressed, then variously inoculated with different yeasts to add complexity. Controlled, cool ferments help retain the fruity esters and intense flavors. Malolactic fermentation is suppressed to retain freshness.

VINTAGE NOTES: The growing season got off to a late start after a cool, wet spring followed the relatively warm and dry winter. Some of the earliest sites and varieties, including Chardonnay, suffered damaged primary buds from severe frost in mid-April. Growers left more shoots on the canes than normal to compensate for highly variable inflorescence counts and nursed many vines back to health. With a combination of the remaining primary buds and some secondary buds that had pushed in response to the frost, the vines were trending 2-3 weeks behind usual. Beautiful weather during flowering helped establish a generally good fruit-set. High, early season, soil moisture and more shoots than normal led to high mildew pressure. A glorious, warm summer proceeded with almost no rain or heat stress on the vines. Clusters and individual berries were larger than usual as veraison began in mid to late August. The warmest October on record helped accelerate ripening. Yields were variable, overall tonnage high, and chemistries exhibited great natural acidity, moderate resulting alcohols, and restrained tannins to present fresh, vibrant flavors.

Commerce with Conscience

