

2007 River Guide White

We produce the River Guide White in honor of our namesake and founder Dick Troon who planted our vines back in 1972. Dick was a fishing guide on the rogue river for many years and in following his lead we are a completely Salmon Safe production facility.

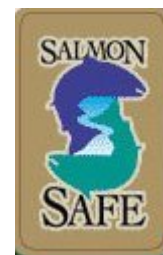
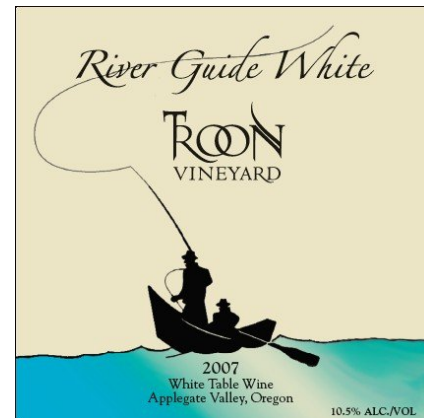
Details

Grape Variety/Origination 92% Riesling, 3% Gewurtztraminer, 5% Viognier

Growing Conditions: An early, warm spring got the vintage off to a great start. The weather was mild throughout the growing season, and then turned cool with occasional rain during the harvest. Conditions were great for Riesling, allowing a slow, even ripening.

Winemaker Comments: This year we incorporated two additional vineyards into the blend. Fruit from the Layne vineyard showed very well, and will likely make up a larger percentage of the wine going forward. The wine was stirred weekly after fermentation to incorporate the lees and improve body and mid-palate.

Tasting Comments: Nectarine, navel orange, pear and grapefruit round out a very fruit forward nose. This year we dried the wine out a bit more, down to a negligible .5% r.s. The effect of this is to continue to amplify the crispness and improve its refreshing, food friendly qualities.



Fermentation

Method: Whole cluster pressed, cold settled & cold fermentd

Length: 36 Days

Temperature: 40-50F

Maloactic: No

Length of Barrel Aging: none

Origin of Barrel: None

Technical Data

Alcohol: 11.90%

Brix: 20.5-21.0B

pH: 3.1

r.s. (g/L): 0.50%

Total Acidity (g/L): 7.3g/L

Awards



Pricing

Wholesale Price \$

Suggested Retail \$