

35th HARVEST ANNIVERSARY



2019 RIDGECREST OLD VINE ESTATE PINOT GRIS

ABOUT THE VINEYARDS

The ocean sedimentary soils found here are noticeably different from those of the neighboring Yamhill-Carlton, Chehalem Mountains or Dundee Hills AVAs. They have a geographic time line and chemistry all their own. We dry farm here – a marked choice we made to encourage robust vines and deep root systems. Dry farming allows fruit to develop a complexity akin to that found in music – with volume being determined by vintage, an artful mix of bass and treble added on the cellar track, and the deep-down embrace of rock foundations. The block of Pinot Gris for this wine was planted in 1985, making them truly "old vines".

VINTAGE NOTES

2019 was an old school Willamette Valley Harvest: watching weather reports, valuing coffee over beer, charging bird cannon batteries, and consoling old friends newly moved to Oregon from California. Chats, waiting to offload an ancient truck's fruit, were punctuated by "cool growing season, early rains, hang time, sugar, birds, electric sunset, botrytis, more birds, sunny days are overrated anyway..."

Despite an old-school vintage, the concentration, depth of flavor, color and structure of recent years all seem to be there. And *the old is new again!*

WINEMAKER'S NOTES

We missed Pinot Gris so much we decided to make a limited amount from our remaining 2 acres of old vine Gris to celebrate our 35th harvest anniversary. And, we made it the way it deserves to be showcased, with blonde fruit and acid, but also all the texture and weight to emphasize its relation to colored sibling, Pinot Noir. Aromatically, it's brassy and creamy, evocative of golden delicious apples, flint, honeydew melon, and slate. 6 months in neutral oak fattened up the mid-palate and added a suede-like texture to fill out the peach skin and starfruit flavors. The finish is precise and focused, a mineral edge that makes your mouth water for the next sip. Great with food or just with loved ones.

TECHNICAL DATA

ALCOHOL - 13.2 %

TA - 6.8 g/L

PH - 3.19

RS - 2.6 g/L

PRODUCTION - 244 CASES

RELEASE DATE - APRIL 2020

DRINK - NOW - 2028





A dad, a daughter, and a hill.



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 of the Ridgecrest label, 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 ridgecrestwines.com.

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