



2008 MINUS FIVE DESSERT WINE

Winemaker's Tasting Notes

Golden yellow color, like bottled sunshine. Enticing aromas of pear, nectarine, fireweed honey, red peppercorn and honeysuckle float out of the glass. A nice graham cracker crust-like aroma wraps it up nicely. This is uber-ripe dessert wine with one of the highest sugar contents yet. Within the rich, sweet taste is pear jam (not pearl jam) fruit, hints of peach, orange blossom, tupelo and mango, all with a balanced mineral core. The finish is long lasting with deep honeysuckle floral notes, delicate acidity and Riesling spice.

Winemaker's Production Notes

Ripe, whole clusters of Riesling were flash frozen in a local frozen raspberry operation at Minus Five degree F temperature ("Cryo-Cluster") in October. Then, we pick the coldest day of December to take the fruit out of the freezer and drop the fruit into our press. The frozen clusters are pressed over two days. High sugar concentrated juice dribbles out of the press and was fermented with one of our proprietary yeast strains in a mix of stainless steel and used French oak barrels. Since we freeze the fruit in a freezer, we cannot call this wine "ice wine", so after consulting the spirits of Ted Williams, Walt Disney, and X-Men, we invented the term Cryo-Cluster for this low alcohol, dessert wine.

Wine Production Stats

Varietals: 100% Oregon Riesling
 Vineyard: Lone Star
 AVA: Eola-Amity Hills
 Alcohol: 8%
 Residual sugar: 20%
 Fermentation length: 28 days
 Cases produced: 290
 Date bottled: April 9, 2009
 Date released: December 2009
 Winemakers: Rollin Soles, Andrew Davis

