



**#1 Grandpa Columbia Valley, OR 2022**

**Grape: Chardonnay + Riesling (50/50ish plus a smidge of Fiano)**

**Vineyard: Hillside Vineyard, The Dalles, OR**

**Region: Columbia Valley AVA, Oregon**

**Elevation: 600-650 ft**

**Soil: Deep, unconsolidated silty loam soils derived from both the Missoula floods as well as volcanic mudflows and debris from ancestor volcanoes to Mount Hood about 6 million years old. Low in water retention and organic material.**

**Vineyard Planted: 1983**

**Spacing: 4 x 10**

**Pruning: Lyre**

**Farming: No synthetic herbicides or fungicides are used at any time. Practicing Organic.**

**Terror Notes: Surrounded by the cherry orchards and the winter wheat fields central to Wasco County agriculture, Hillside Vineyard is an arid, warm and windy locale. Planted in 1983-5 by Harold Haake and Lonnie Wright, Hillside is 80 miles east of Portland along the Columbia River in the loamy, sandstone foothills south of The Dalles. Approaching the high desert of central Oregon and the Columbia Basin, there is a rugged beauty here that few connect with the image of Oregon, or at the very least, Oregon viticulture.**

**Winemaking/Vintage Notes: Due to a cool, wet spring and mild early half of the summer followed by the warmth and dryness that lasted well into October, the 2022 vintage offered us fruit with very high quality and balance. The Chardonnay was picked on September 22<sup>nd</sup> and was treated in a variety of ways on the crush pad. There was some foot tread, some direct whole cluster press, some overnight soaked all in the name of creating a layered texture and flavor profile. Pressed off, the Chardonnay remained in tank and awaited the arrival of the Riesling which came in two days later on September 24<sup>th</sup>. The Riesling was foot tread and soaked for a few hours prior to pressing whole cluster and racked into the same tanks as the Chardonnay. Once homogenized and settled, the wine was racked off the heavy lees and into barrel where it fermented and aged on its lees for six months. The wine was moved only once before bottling with 25ppm of sulfur added and no filtration or fining prior to bottling. Along with Strawberry Mullet, these wines are the most immediate and raw of the vintage's offerings, often with a hazy patina and slight sediment present in the bottom of the bottle. The joyfulness and vibrancy of the wine should not be conflated with simplicity so maybe just drink this with salty ham and tangy cheese on something and forget the rest of what I said. 342 cases produced.**

