



Heavy Water Columbia Valley, OR 2022

Grape: Riesling

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. Mildew sprays are conducted with OMRI certified products and compost and cover crops are also employed to aid in soil health and water retention.

Notes: Surrounded by the cherry orchards and 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.

With that, Riesling, at least on paper, makes little sense here. But, through the lens of skin maceration and meticulous canopy management, the expression of Heavy Water is one of a Mediterranean climate in the Eastern Gorge that reverberates this place in a very singular way.

2022 was a return to reason as far as harvest dates are concerned after the very early 2021 vintage. The crop was both of high quality and higher yielding than the average as a result of near perfect weather at bloom and a summer without such severe heat. The 2022 was picked on September 29th and is thus far the latest pick of the first five vintages. The fruit was both balanced in its acid and sugar chemistries, but the longer hang time allowed the larger crop to develop concentrated flavors. The fruit was destemmed and fermented on the skins until dry, which in this vintage was 17 days. Once pressed and racked off the gross lees, the wine remained in barrel for 9.5 months and sulfured at racking 25 ppm. Bottled unfiltered and unfinned on 7.26.23. 205 cases produced.

