

NORTH VALLEY VINEYARDS

The Willamette Valley is Oregon's most recognized appellation for cool climate varietal wines, and it is in the Northern part of this region where the finest vineyards are found - an epicenter we refer to as the North Valley - which includes all of the defined sub-appellations (the Dundee Hills, Ribbon Ridge, Yamhill-Carlton, etc.). It is from within this region of rolling hillsides and diverse soils that veteran winegrowers James Cahill and Tony Soter, along with North Valley partners, Brian Sypher and Michelle Soter, source certified sustainable vineyards of real "Cru" quality for these personality-driven wines. Meticulous, hands-on attention to farming practices throughout the growing season from flowering through harvest, and minimal handling in the winery, assures a resulting level of quality normally associated exclusively with estate grown wines - in fact, we think of each vineyard site we work with as if it were a "satellite estate property", as a statement of our genuine commitment to making the best wines we can.

VARIETALS

<i>Siegenerrebe</i>	<i>34.6%</i>
<i>Madeleine Angevine</i>	<i>24.2%</i>
<i>Madeleine Silvaner</i>	<i>18.4%</i>
<i>Gruner Veltliner</i>	<i>13.8%</i>
<i>Gewurztraminer</i>	<i>5.3%</i>
<i>Riesling</i>	<i>3.7%</i>

Co-fermented and aged in stainless steel barrels.

*225 cases produced
13% alc by vol*

NORTH VALLEY 2014 SILVER LINING WHITE WILLAMETTE VALLEY

While we did not produce any of our limited production North Valley Vineyards Reserves or Origins wines from the 2013 vintage, we are excited to once again have a full lineup of these gems from the outstanding 2014 harvest. Warm weather throughout a long growing season delivered fully developed, ripe fruit, with especially precocious character. While you can readily "taste the sunshine" in these bottlings from 2014, we are pleased to have crafted very balanced wines that avoid excess. These wines will drink well in their youth, and also evolve beautifully for years to come.

At a breathtaking elevation of 1600 feet, grower Ken Johnston's Silver Lining Vineyard is the highest in the Willamette Valley. Planted to Germanic white varieties rarely seen in the Americas, exotics such as Siegerrebe, Madeleine Angevine and Madeleine Sylvaner thrive along-side better known stalwarts Gruner Veltliner, Gewurztraminer and Riesling. The resulting wine is a beguiling medley of indescribable aromas and intense flavors.

Brilliant, white gold color in the glass. An absolutely fascinating nose of liquid minerals, tropical fruits, white flowers and pear nectar jumps out at once. Completely dry on the palate, it engages with a brisk entrance and is immediately mouth filling with stone fruits, minerals, all of the elements from the aromatic profile, and a hint of ripe, washed rind brie. The wine reveals its noteworthy acid profile, hallmark of the grape varieties blended, and finishes long with additional notes of lavender and a tickle of agave. A Trocken-style German wine, with a nod to Austria and Alsace as well, this is great fun to enjoy now, and should develop interesting, exotic nuances with time in the bottle.

