

## 2021 PROJECT M **SCHLÜSSEL** RIESLING



At Project M, we consider Riesling our “white muse” and have long been seduced by its capacity for elegance and transparency. Schlüssel, German for Key, is a nod to a personal anecdote about a night on the town in a small German wine village that locals still recount to this day.

### **VINTAGE**

A sunny and hot summer created ideal conditions for producing the developing grapes’ flavors and concentration. However, this intensity was moderated in August as a high-altitude haze developed due to distant wildfires, slowing sugar accumulation. The cooler weather that characterized September and October further slowed sugar accumulation and retained acidity. The resulting wines are a resolution of the extremes of the vintage; fresh and balanced yet opulent.

### **VINEYARD**

PROJECT M’s 2018 Schlüssel Riesling was sourced from two Organically Certified vineyards. Meyer Vineyard sits at 700’ in the Dundee Hills on Worden Hill Road and enjoys a steep west face of red volcanic Jory soils. Wascher Vineyard, in contrast, is located just outside of Lafayette, sitting atop thin alluvial soils at elevations around 300’.

### **WINEMAKING**

Despite the dramatic difference in bloom dates, both vineyards were picked on the same day and vinified together, creating a greater range of potential flavors and aromas. Gentle pressing, oxidation, and light fining produced a crystal-clear juice free of harsh phenols. Fermentation, at low temperatures with a yeast known to enhance varietal character, was permitted to stop on its own. To accentuate mineral notes and retain freshness, the wine remained on gross lees until after the Spring Equinox, then cold stabilized, filtered, and bottled.

### **TASTING**

The 2018 PROJECT M Schlüssel displays a classic spectrum of Riesling aromatics; Pome fruits, small citrus, and white flower with hints of armpit. It enters the mouth with a firm blade of acidity. Though surprisingly dense and concentrated, it maintains dazzling agility due to its pure, polished acidity. The mid displays firm, not quite ripe nectarine and peach marinated in key lime and Meyer lemon zest. Stone and a faint hint of roasted bone emerge on the way to a persistent, dry finish of vibrant acidity.

pH: 3.14  
RS: <2g/L  
TA: 7.2g/L  
Alcohol: 12.56%  
AVA: Willamette Valley

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