

2016 PROJECT M “SCHLÜSSEL” RIESLING



At Project M we consider Riesling to be 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

2016 was the earliest vintage in Oregon’s history. The early bloom and cool spring and summer were interrupted by an August heat wave. Low yields and dry conditions hastened sugar accumulation which for the late ripening Riesling grape where ideal.

VINEYARD

The 2016 Schlüssel was sourced from Corral Creek Vineyard in the Chehalem Mountains. Owned and farmed by noted Riesling producer Harry Peterson-Nedry of Chehalem Wines, Corral Creek’s steep slope and old vines have a reputation as one of the Valley’s finest Riesling Vineyards.

WINEMAKING

Hand harvested fruit was delivered by tractor and immediately whole cluster pressed. Gentle pressing, oxidation and light fining resulted in a crystal clear juice free of harsh phenols. Fermented at low temperatures with a yeast known to enhance varietal aromas, fermentation was stopped at the precise balance point of acidity and sweetness. To accentuate mineral and stone fruit notes, the wine was left on lees until after the Spring equinox then cold stabilized, filtered and bottled.

TASTING

Delicate aromas of citrus peel, peach, and stone fill the glass. Energetic but highly polished acidity immediately announces, “Prepare for a dry wine experience”. Fruits, citrus and stone, emerge in the mid pallet along with a steely minerality. The finish is a long showing of candied lemon and orange peels.

pH: 3.00
TA: 7.8 g/l
RS: 6.5 g/l
ABV: 12.2%
AVA: Willamette Valley