



2007 | *Spruce Goose*
OREGON RIESLING

TASTE

Our off-dry Riesling perfumes a beautiful bouquet of pears and melons. The fragrant nose transitions onto the palette with a smooth, subtle sweetness and ends with a crisp, clean finish.

PAIRING

- Grilled Salmon
- Pork Loin
- Rich Pastas
- Asian Cuisine
- Quiche

DATA

APPELLATION
Willamette Valley

ALCOHOL
13%

PH
2.88

RESIDUAL SUGAR
0.191%

FERMENTATION
Stainless Steel

VOLUME
750 mL

RELEASE DATE
April 2008

PRODUCTION
800 Cases

NOTES



EVERGREEN  VINEYARDS

2007

Spruce Goose

WILLAMETTE VALLEY

OREGON RIESLING

Vintage

The Willamette Valley's 2007 growing season started with a warm spring, which cooled during the summer. Rain fall towards the beginning of harvest created a few challenges, making crop picking difficult. We stood our ground and let the grapes continue to ripen by letting them hang until the weather cleared between rains. Our patience paid off giving us lively, fragrant wines with higher acid levels and lower alcohol contents.

Vineyard

The 2007 Spruce Goose Riesling was sourced from both Medici Vineyards and Hyland Vineyards, each of Oregon's Willamette Valley. Medici Vineyards was planted in 1976 and is located in the Chehalem Mountain AVA, while Hyland Vineyards was planted in 1971 and is one of McMinnville AVA's largest vineyards.

About Our Winery

In 1989 we started our foray into the wine industry with the purchase of a Pinot Noir vineyard and since then have been planting Pinot Noir, Pinot Gris, Chardonnay and Riesling grapes in the lush, fertile land of the Willamette Valley, Oregon's internationally renowned wine country.

Evergreen Vineyards family of award winning wines are available internationally in fine retailers, restaurants, markets and in our tasting rooms, located inside the Evergreen Aviation and Space Museum.


EVERGREEN
VINEYARDS

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