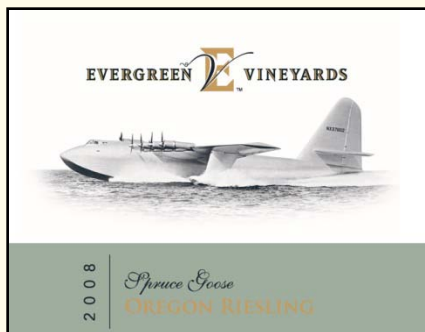




## 2008 Evergreen Vineyards Riesling Willamette Valley, Oregon



### FOOD PAIRINGS:

- o Ginger Desserts
- o Ceviche
- o Grilled Salmon

### TECHNICAL DATA

Alcohol.....	13%
PH.....	2.88
Residual Sugar.....	.017%
Volume.....	750 mL
Fermentation Vessel.....	Stainless Steel
Release date.....	June 2009
Production.....	930 cs

### VINTAGE

The 2008 growing season in the North Willamette Valley started off slow. An unusually cool spring delayed reawakening of dormant vines, setting the growing season behind schedule. With help of a beautiful Indian summer, vines were back on course for an uncommonly late harvest providing balanced acidity, moderate alcohol, great color and beautiful fruit.

### VINEYARD

The 2008 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.

Our winemaker, Laurent Montalieu, firmly believes in allowing wines to reflect a sense of place and of history. These two vineyards are among the oldest in Oregon and present the ultimate expression of terroir for our Riesling.

### 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.

Our label is dedicated to the Spruce Goose - Howard Hughes famous flying boat for its innovation and the dreams that inspired the planes creation, at Evergreen we put the same innovation into the creation of our wines.

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.