



CONIFER

v. 2018

95 POINTS Tim Fish, *Wine Spectator*, October 2021

375 cases produced

Refreshing as the cold Deschutes River cutting through Oregon's arid desert, the 2018 Conifer has an incredible balance of earth and fruit, both in aromatic and flavor profiles. Bit-O-Honey, rhubarb, pine duff and cherry give way to dark chocolate, white pepper and sesame seeds on the palate. Notes of boysenberry and chanterelles melt into a broad, acid driven finish.

BLOCKS	ZE12, ZW6, ZW1A	CLONES	4, 114, 667	DIRECTION	S, SW
SOIL	Jory, Witzel, Steiwer, Helmick	VINE AGE	13 years	ELEVATION	400-480 ft
ROOTSTOCK	Riparia Gloire	TRELLISING	VSP	HARVEST DATE	9.21-10.3 2018
BRIX	22.5-25.5	ALCOHOL	13.5% by vol	PH	3.48
AGED	15 months French oak, 66% new; M Toast			TA	0.55 g/100 mL
DESCRIPTORS	Visceral, Heavy Reverb, Crisp Sounds				