2024 RIDGECREST ESTATE DRY RIESLING
RIDGECREST VINEYARDS | RIBBON RIDGE AVA
WILLAMETTE VALLEY | OREGON

TECHNICAL DATA

AbV - 13.3% | **TA** - 7.1 g/L | **pH** - 3.06 | **RS** 13.3 g/L

AGING - 4 months 100% stainless steel **CLONES** - 9,12,21,239

PRODUCTION - 345 cases | **SRP** - $30

RELEASE - April 2025 | **ENJOY** - Now-2033 & beyond

92 JAMES SUCKLING | 90 WINE ENTHUSIAST

Ridgecrest Vineyards is dry-farmed sustainably according to **LIVE** (Low Input Viticulture & Enology) standards.
Established - 1980 | Planted - 1982 - current
Elevation - 480 - 690ft | Acreage - 120 total | 38 planted

LIVE
CERTIFIED SUSTAINABLE

Of the 40 planted acres that constitute Ridgecrest Vineyards, less than 4 acres are Riesling. Great things come in small packages!

WINEMAKER'S NOTES

This Riesling is brightness in a glass, mostly pale yellow with a light-green tint; perhaps more like a yellow liquid diamond. The nose is still a bit reserved but reveals delicate aromas of dusty apple, dried apricot, kaffir lime leaf, ginger, and white flowers. The palate is silky, round, and supple, with juicy flavors of cling peaches, ripe pear, lime tart, and a touch of marmalade. Hints of caramel and salt water taffy add depth, while slate-like minerality provides a crisp structure. There is moderate sweetness upfront on the palate, which balances with a dry finish and a backbone of racy acidity, suggesting great aging potential. This is a weighty yet elegant wine that will evolve beautifully over time. - *Wynne*

VINTAGE NOTES

2024 - Drier, Cooler, Bigger Elegant ripening for a larger crop

Vintage 2024 joins the ranks of best-known vintages in the last quarter century , those warm and ripening but not hot, with little rain during growing season, and resulting in balanced fruit, fully ripe and harvested disease-free.

This year had a cooler growing season, similar to a family of ten or so well-respected vintages in the last 25 (such as 2018, 2007-2012, 2005, 2002, 2000). Start of harvest is a factor that has changed, as a response to climate change, with the warmer, recent years moving harvest earlier by as much as three weeks average.

2024 saw total heat accumulation which matched the 25 year average, aimed for full ripening, and the lowest rainfall accumulation May-thru-October that we've seen since 2008-09, for low disease pressure. All-in-all, 2024 is a Goldilocks vintage with enough warmth, but not too much; enough rain, but not when picking; and enough crop to satisfy bankers, but not so much as to compromise quality. A valley-wide buzz and excitement around the vintage is warranted. - *Harry*

ridgecrestwines.com | 503.789.4350
20440 NE Ribbon Ridge Rd, Newberg, OR 97132

2022

HAMILTON RUSSELL OREGON

MAPLE GROVE CHARDONNAY

WILLAMETTE VALLEY

HARVEST DATE: October 10th, 2022
ALCOHOL: 13.34%
ACID: 7.9 g/l
PH: 3.46
RESIDUAL SUGAR: 0.6 g/l
BARREL FERMENTATION: 100%
BARREL MATURATION: 100% for 14 months
COOPERS: 100% Francois Freres, 228 litre French Oak Barrels
PRODUCTION: 3,300 bottles

GROWING SEASON

An unusual late Spring freeze settled in over most of the Willamette Valley on April 15th, particularly threating to early budding Chardonnay. Fortunate successful growth of secondary and tertiary buds gave us a greater crop load than anticipated. It was a cool and late season, with fruit still going through veraison in September. Fortunately, this month and the following were dry, enabling successful ripening. The resulting wines show great freshness and structure at lower alcohols, with acidity that hints at outstanding ageability.

WILLAKENZIE ESTATE

2022 PINOT NOIR

WILLAMETTE VALLEY

WILLAKENZIE ESTATE

WillaKenzie Estate is located in the Yamhill-Carlton AVA in the Northern Willamette Valley, Oregon. The winery was established in 1991 by Bernard Lacroute, who was inspired by the Estate's dynamic rolling hills that reminded him of his Burgundian roots. The Estate is named for the marine sedimentary soil series on which the vineyard is planted, in keeping with tradition that great wines reflect a true sense of place. WillaKenzie remains committed to its sustainable practices by preserving the biodiversity of the land and is Oregon's first LIVE certified winery (#001).

VINEYARD SOURCING

YAMHILL-CARLTON AVA	DUNDEE HILLS AVA
70% WillaKenzie Estate:	30% Jory Hills Vineyard:
Sedimentary soil, brings dark fruit and savory notes	Volcanic soil, displays lush texture and red fruit

VINTAGE NOTES

Bud break came early after a warm, and dry winter. A late frost event in April damaged buds on some early blocks fueling uncertainty about yields. Flowering occurred in early July after a long, cold spring. The weather transitioned to beautiful summertime conditions providing greater yields than anticipated. There was plenty of warmth and sunshine for the rest of the growing season and well into autumn which helped advance ripening just in time for the later harvest. The resulting wines from 2022 are classically Willamette Valley in style- lively and well-balanced with beautiful flavors and modest alcohols.

VITICULTURE & WINEMAKING

Grapes were harvested by hand from select parcels on the WillaKenzie Estate located in Yamhill-Carlton sub-AVA and Jory Hills Vineyard located in the Dundee Hills sub-AVA between September 26th and October 18th, 2022. The grapes from each of those blocks were fermented separately and spent approximately three weeks on their skins before being transferred to French Oak barrels. The wines then spent approximately 12 months in barrel prior to blending and bottling.

ALCOHOL

13.7%

PH	TA
3.65	5.3 g/L

ÉLEVAGE

12 months (29% new)

SUSTAINABILITY

- LIVE-Certified
- Salmon-Safe

TASTING NOTES

This wine has a lovely aroma profile, with notes of red rose, anise, black cherry, and hints of savory minerality. On the palate, the wine is juicy and vibrant, showcasing the purity of our Estates and the classy nature of the 2022 the vintage.

PRODUCTION

7,000 cases

2021

HAMILTON RUSSELL OREGON

ZENA CROWN PINOT NOIR

EOLA-AMITY HILLS

ALCOHOL: 12.72%
ACID: 5.30 g/l
PH: 3.58
RESIDUAL SUGAR: 0.2g/l
BARREL MATURATION: 100%
BARREL AGEING: 14 Months
1ST FILL: 33% 2ND FILL: 25% 3RD FILL: 33%
WOODING: 100% 228 liter French Oak Barrels
TIGHT GRAIN: 100%
FRENCH COOPERS: 100% Francois Freres
TOASTING: 43% Medium, 57% Blonde
YIELD: 2.2 tons/ac
PRODUCTION: 538 cases of 6 bottles
RELEASE DATE: July 2023

GROWING SEASON

This particularly early vintage is generally considered a stellar one, even though it was the year of the heat dome - two days of temperature spikes to 110°F. But when it passed, the mercury dropped to 70°F within five hours. Bloom came early on June 10th. A heavy day of rain during this time caused some berry shatter which opened the bunches nicely. Good winter rains ensured that the vines grew well through an unusually dry Spring. Summer growing conditions were superb, and perfect healthy bunches arrived at the cellar on September 17th.

WINE STYLE

Hamilton Russell Oregon aims to express this variety with the restraint, minerality and classicism of great European Pinot Noir and the bright purity of Willamette Valley fruit.

The celebrated Zena Crown vineyard in the Eola-Amity Hills delivers alluring dark spice aromas and flavors alongside tensile fine-grained tannins to balance the complex blue and black berry fruit which the best Willamette Valley Pinot noirs are known for. This beautifully balanced wine will evolve over time to become even more layered and complex.

Green Practices:
• Practicing Sustainable

Vegan practicing

2022 Colette Pinot Noir – Sun Break Wines

Eola-Amity Hills AVA, Willamette Valley, Oregon

Premium quality Pinot Noir consistently excellent from vintage to vintage. Wonderfully complex wine with great flavor intensity and natural acidity. This value-priced Pinot Noir shines with elegance, verve and complexity. The grapes are dry farmed, and no herbicides or synthetic fertilizers or pesticides are used at the vineyard.

Accolades: 93pts. *International Wine Report,* May 9 2024

Tasting notes/Organoleptic profile: Made from destemmed fermentations using all six clones from the vineyard to showcase its terroir, this wine is the most fruit-driven and elegant of the three Pinot Noir styles we produce. Yet the savory, spice, tannin components are there ensuring complexity, length and ageability. This wine presents bright red cherry, cassis (black currant), and pomegranate flavors with forest floor and cedar spice aromatics, and an energetic and intense finish.

"The 2022 Colette Pinot Noir from Sun Break spent 10 months in neutral French oak barrels. It sports a light neon pink-purple core with a light pink rim. Scrumptious notes of crushed blueberries, red plum skin, sweet Blood orange pulp, lemon zest, and shades of wet earth are all present and beautifully combined. With a lovely finish with nicely present tannins and lemony acidity, I loved the candied rose petal note I got on the back of the palate." Jeremy Young, 93pts, International Wine Report

Technical Data

Vineyard: Grapes are from the Cortell-Rose Vineyard, Eola-Amity Hills AVA, Willamette Valley. Dry farmed, and no herbicides or synthetic fertilizers or pesticides are used at the vineyard. Co-owned and managed by Jessica Cortell who farms top-tier vineyards such as Seven Springs, Medici, Antica Terra (among others). Jessica chose this exceptional east-facing vineyard as her own for its superb potential and location on volcanic Jory soils at 525-680' elevation and the hallmark cool temperatures of the Eola-Amity Hills due in large part to the winds from the Van Duzer corridor. Vines are planted 5 ft on center, 7 ft row spacing (1,245 plants per acre), using a double cordon VSP, at a north/south orientation.

We purchased 20 tons of grapes from the vineyard in 2022 to capture the full diversity of the vineyard's six Pinot Noir clones/blocks and the two Jory soil types that are present. ***We are the only winery to make Pinot Noir using all six clones/blocks from the vineyard.***

Vintage: The vintage resulted in grapes with great flavor intensity, low sugar/ABV and good phenolic ripening. We experienced frost in the beginning of April 2022, where overnight temperatures dipped to 27-28F degrees, followed by a very cool and wet April, May and June. When combined with the frost, this set vine growth back by 4 weeks with flowering in early July. Afterwards, the heat in July and August produced healthy canopies, and luckily, September and October were warm and dry for perfect grape ripening (October was especially unusual at 4-6 degrees warmer than average).

Grapes/Clones: 100% Pinot Noir grapes—Pommard, Wadensvil and Dijon 114, 115, 667 and 777 clones.

Fermentation: from destemmed fermentations in separate 1.5-ton open fermenters for each clone and fermentation type (4ft x 4ft x 4.5ft). To reduce the possibility of volatile acidity/ethyl acetate production and to add yeast diversity, we use a "pied de cuve" starter culture from the vineyard to initiate fermentation. We follow this with a cultured yeast inoculation (nonGMO). Punchdowns are undertaken

only once a day. In 2022 our fermentations and macerations were conducted in 17 days for destemmed fermentations.

Élevage/Aging: Aged in older French oak barrels for 10 months. Two "bâttonages" (in-barrel lees stirring) and no racking until "assemblage"/blending to tanks prior to bottling. Malo-lactic fermentation was completed by early December, but regardless we do not add sulfites until Spring for better color stabilization and smoother tannins (anthocyanins and tannin polymerization requires micro-oxygenation; and these polymers can further stack together with oxygen to from large colloids, the key to smooth texture). A fungal-derived chitosan (from *aspergillus niger*) is used instead of SO2 during this period to control for spoilage organisms.

Cross flow filtration: used prior to bottling to control for any potential spoilage organisms.

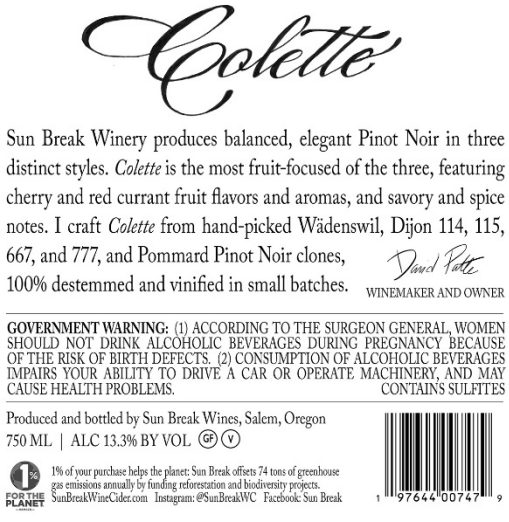
Closure: We use guaranteed TCA-free Trefino corks from Spain to protect against cork taint and also ensure against premature oxidation. These corks provide guaranteed, very low levels of oxygen ingress.

Release Date, Production, COLA, UPC: 235 cases produced, 8/10/2023 bottling, $15.00 FOB/$34 Retail, COLA 22158001000834, UPC 197644007479

Company Practices: We are a *One Percent for the Planet* member, donating one percent of all sales to the Pacific Forest Trust. Sun Break Wines is a small winery consisting of David Patte, owner, wine maker and office/operations manager and clerk, with assistance from his wife Elizabeth and a small amount of seasonal labor at harvest.

Lab Analysis as of July, 2023:
Titratable Acidity: 5.5 g/L pH: 3.47 Volatile Acidity (Acetic Acid): 0.49 g/L
Free sulfur dioxide at bottling: 28 mg/L Molecular SO2: 0.60 mg/L Ethanol: 13.3%

Contact: David Patte, owner, wine maker, (541) 745-3016 (mobile), dpatte62@gmail.com
www.SunBreakWineCider.com Labels: Meggan Laxalt Mackey, Studio M Publications and Design



2022 Ariane Pinot Noir – Sun Break Wines

Eola-Amity Hills AVA, Willamette Valley, Oregon

Premium quality Pinot Noir consistently excellent from vintage to vintage. Wonderfully complex wine with great flavor intensity and natural acidity. This value-priced Pinot Noir shines with elegance, verve and complexity. The grapes are dry farmed, and no herbicides or synthetic fertilizers or pesticides are used at the vineyard.

Accolades: 93pts. *International Wine Report,* May 9 2024

Tasting notes/Organoleptic profile: Made from whole cluster fermentations using all six clones to showcase the vineyard's terroir. This wine showcases intensity and verve with rose floral notes, plum and black cherry notes, savory herbs and spice highlights, with great body and a long finish.

"Displaying a shimmering light ruby core with a watery rim in the glass, the 2022 Ariane Pinot Noir was aged in older French barrels for about 10 months. A phenomenal nose of bright Bing cherries, raspberries, red rose petals, sweet herbs, and orange zest spills from the glass while the palate is a touch more savory in nature with more earth and forest herb tones shining through. Crunchy tannins and medium plus acidity complete the wine." Jeremy Young, 93pts, International Wine Report

Technical Data

Vineyard: Grapes from the Cortell-Rose Vineyard, Eola-Amity Hills AVA, Willamette Valley. Dry farmed, and no herbicides or synthetic fertilizers or pesticides are used at the vineyard. Co-owned and managed by Jessica Cortell who farms top-tier vineyards such as Seven Springs, Medici, Antica Terra (among others). Jessica chose this exceptional east-facing vineyard as her own for its superb potential and location on volcanic Jory soils at 525-680' elevation and the hallmark cool temperatures of the Eola-Amity Hills due in large part to the winds from the Van Duzer corridor. Vines are planted 5 ft on center, 7 ft row spacing (1,245 plants per acre), using a double cordon VSP, at a north/south orientation.

We purchased 20 tons of grapes from the vineyard in 2022 to capture the full diversity of the vineyard's six Pinot Noir clones/blocks and the two Jory soil types that are present. ***We are the only winery to make Pinot Noir using all six clones/blocks from the vineyard.***

Vintage: The vintage resulted in grapes with great flavor intensity, low sugar/ABV and good phenolic ripening. We experienced frost in the beginning of April 2022, where overnight temperatures dipped to 27-28F degrees, followed by a very cool and wet April, May and June. When combined with the frost, this set vine growth back by 4 weeks with flowering in early July. Afterwards, the heat in July and August produced healthy canopies, and luckily, September and October were warm and dry for perfect grape ripening (October was especially unusual at 4-6 degrees warmer than average).

Grapes/Clones: 100% Pinot Noir grapes—Pommard, Wadensvil and Dijon 114, 115, 667 and 777 clones.

Fermentation: from whole cluster fermentations in separate 1.5-ton open fermenters for each clone and fermentation type (4ft x 4ft x 4.5ft). To reduce the possibility of volatile acidity/ethyl acetate production and to add yeast diversity, we use a "pied de cuve" starter culture from the vineyard to initiate fermentation. We follow this with a cultured yeast inoculation (nonGMO). Gentle foot treading once a day is undertaken for whole cluster fermentations. In 2022 our fermentations and macerations were conducted in 11 days for these fermentations.

Élevage/Aging: Aged in older French oak barrels for 10 months. Two "bâttonages" (in-barrel lees stirring) and no racking until "assemblage"/blending to tanks prior to bottling. Malo-lactic fermentation was completed by early December, but regardless we do not add sulfites until Spring for better color stabilization and smoother tannins (anthocyanins and tannin polymerization requires micro-oxygenation; and these polymers can further stack together with oxygen to from large colloids, the key to smooth texture). A fungal-derived chitosan (from *aspergillus niger*) is used instead of SO2 during this period to control for spoilage organisms.

Cross flow filtration: used prior to bottling to control for any potential spoilage organisms.

Closure: We use guaranteed TCA-free Trefino corks from Spain to protect against cork taint and also ensure against premature oxidation. These corks provide guaranteed, very low levels of oxygen ingress.

Release Date, Production, COLA, UPC: 237 cases produced, 8/10/2023 bottling, $15.00 FOB/$34 Retail, COLA 23159001000004, UPC 197644339587

Company Practices: We are a *One Percent for the Planet* member, donating one percent of all sales to the Pacific Forest Trust. Sun Break Wines is a small winery consisting of David Patte, owner, wine maker and office/operations manager and clerk, with assistance from his wife Elizabeth and a small amount of seasonal labor at harvest.

Lab Analysis as of July, 2023:
Titratable Acidity: 5.3 g/L pH: 3.55 Volatile Acidity (Acetic Acid): 0.52 g/L
Free sulfur dioxide at bottling: 34 mg/L Molecular SO2: 0.60 mg/L Ethanol: 12.8%

Contact: David Patte, owner, wine maker, (541) 745-3016 (mobile), dpatte62@gmail.com
www.SunBreakWineCider.com Labels: Meggan Laxalt Mackey, Studio M Publications and Design

2022 Marie-Paule Pinot Noir – Sun Break Wines

Eola-Amity Hills AVA, Willamette Valley, Oregon

Premium quality Pinot Noir consistently excellent from vintage to vintage. Wonderfully complex wine with great flavor intensity and natural acidity. This value-priced Pinot Noir shines with elegance, verve and complexity. The grapes are dry farmed, and no herbicides or synthetic fertilizers or pesticides are used at the vineyard.

Accolades: 93pts. *International Wine Report,* May 9 2024

Tasting notes/Organoleptic profile: Made from whole cluster and destemmed fermentations using all six clones to showcase the vineyard's terroir, this wine showcases intensity and elegance with bright black cherry, blackberry bramble and dried rose petal aromatics and flavors, savory notes, and good body with a pleasingly long finish.

"*Aged in neutral French oak barrels for 10 months and sporting a radiant light ruby core with a light pink rim, the 2022 Marie-Paule Pinot Noir is wonderfully delicious. Another stunning nose of crushed strawberries, candied orange, dried flowers, and dusty country road, alongside shades of tea leaves and bay leaf, it ends with smooth tannins and a white pepper finish.*" Jeremy Young, 93pts, International Wine Report

Technical Data

Vineyard: Grapes from the Cortell-Rose Vineyard, Eola-Amity Hills AVA, Willamette Valley. Dry farmed, and no herbicides or synthetic fertilizers or pesticides are used at the vineyard. Co-owned and managed by Jessica Cortell who farms top-tier vineyards such as Seven Springs, Medici, Antica Terra (among others). Jessica chose this exceptional east-facing vineyard as her own for its superb potential and location on volcanic Jory soils at 525-680' elevation and the hallmark cool temperatures of the Eola-Amity Hills due in large part to the winds from the Van Duzer corridor. Vines are planted 5 ft on center, 7 ft row spacing (1,245 plants per acre), using a double cordon VSP, at a north/south orientation.

We purchased 20 tons of grapes from the vineyard in 2022 to capture the full diversity of the vineyard's six Pinot Noir clones/blocks and the two Jory soil types that are present. ***We are the only winery to make Pinot Noir using all six clones/blocks from the vineyard.***

Vintage: The vintage resulted in grapes with great flavor intensity, low sugar/ABV and good phenolic ripening. We experienced frost in the beginning of April 2022, where overnight temperatures dipped to 27-28F degrees, followed by a very cool and wet April, May and June. When combined with the frost, this set vine growth back by 4 weeks with flowering in early July. Afterwards, the heat in July and August produced healthy canopies, and luckily, September and October were warm and dry for perfect grape ripening (October was especially unusual at 4-6 degrees warmer than average).

Grapes/Clones: 100% Pinot Noir grapes—Pommard, Wadensvil and Dijon 114, 115, 667 and 777 clones.

Fermentation: from 44% whole cluster and 56% destemmed fermentations in separate 1.5-ton open fermenters for each clone and fermentation type (4ft x 4ft x 4.5ft). To reduce the possibility of volatile acidity/ethyl acetate production and to add yeast diversity, we use a "pied de cuve" starter culture from the vineyard to initiate fermentation. We follow this with a cultured yeast inoculation (nonGMO). Gentle foot treading once a day is undertaken for whole cluster fermentations, and punch downs for

destemmed. In 2022 our fermentations and macerations were conducted in 11 to 17 days depending on the clone/block and fermentation type (shorter for whole cluster).

Élevage/Aging: Aged in older French oak barrels for 10 months. Two "bâttonages" (in-barrel lees stirring) and no racking until "assemblage"/blending to tanks prior to bottling. Malo-lactic fermentation was completed by early December, but regardless we do not add sulfites until Spring for better color stabilization and smoother tannins (anthocyanins and tannin polymerization requires micro-oxygenation; and these polymers can further stack together with oxygen to from large colloids, the key to smooth texture). A fungal-derived chitosan (from *aspergillus niger*) is used instead of SO2 during this period to control for spoilage organisms.

Cross flow filtration: used prior to bottling to control for any potential spoilage organisms.

Closure: We use guaranteed TCA-free Trefino corks from Spain to protect against cork taint and also ensure against premature oxidation. These corks provide guaranteed, very low levels of oxygen ingress.

Release Date, Production, COLA, UPC: 236 cases produced, 8/10/2023 bottling, $15 FOB/$34 Retail, COLA 23159001000005, UPC 197644048045

Company Practices: We are a *One Percent for the Planet* member, donating one percent of all sales to the Pacific Forest Trust. Sun Break Wines is a small winery consisting of David Patte, owner, wine maker and office/operations manager and clerk, with assistance from his wife Elizabeth and a small amount of seasonal labor at harvest.

Lab Analysis as of July, 2023:
Titratable Acidity: 5.4 g/L pH: 3.50 Volatile Acidity (Acetic Acid): 0.54 g/L
Free sulfur dioxide at bottling: 30 mg/L Molecular SO2: 0.60 mg/L Ethanol: 13.1%

Contact: David Patte, owner, wine maker, (541) 745-3016 (mobile), dpatte62@gmail.com
www.SunBreakWineCider.com Labels: Meggan Laxalt Mackey, Studio M Publications and Design