



Vitae Springs *Mon Cheri* 2024 Riesling

Stainless Steel Fermented
Clone: Riesling 23 Geisenheim
Rootstock: Self Rooted
Year Planted: 1978

13% ABV

pH: 3.12

TA 7.5

VA 0.3

Residual Sugar: : 18 g/L



Vitae Springs Vineyard

Vitae Springs is a regenerative sustainability project. This is a historic vineyard, with 50+ year old, self rooted vines. It is an incredibly delicate ecosystem, and we hope to preserve these old vines through our efforts to nurture the natural systems here.

At Vitae Springs Vineyard our focus is on nurturing the soil's natural vitality, enhancing its microbial diversity and mycorrhizal colonization. By doing so, we ensure that our vines thrive in a living ecosystem that is rooted in the principles of sustainability and complex natural systems.

Tasting Notes and Pairing

Notes of Grilled pineapple, honeycrisp apple, Beeswax, and Honesysuyckle.

Pair with a Spicy Thai Green Curry, Chinese Take-out, or a Sunny Patio. Best served at 45°F-50°F.

Our vineyard is more than just a place for grape cultivation; it's a dynamic, interconnected system where organisms coexist and play complementary roles. This diversity fosters resilience and balance. As we move away from input-intensive practices, we judiciously use only essential fungicides and a minimal amount of foliar nutrition to maintain the health and quality of our grapes.

Willamette Valley, Oregon

Elevation: 600-800 ft
Soils: Jory, Nekia