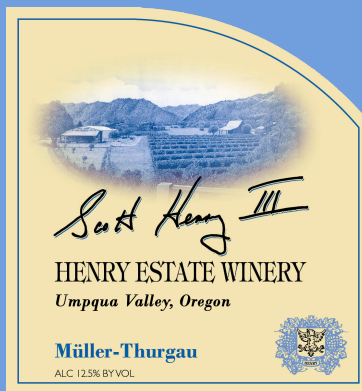




HENRY ESTATE WINERY

Great wine is grown in the vineyard

2017 Müller-Thurgau



The varietal

Müller-Thurgau was propagated in the late 1800s by a Swiss botanist who saw a need for an early ripening grape with lower acidity and abundant yields. Crossing riesling and the Swiss grape Chasselas, he created Müller-Thurgau, what is now the most-planted grape variety in German and a favorite of wine consumers.

The growing season

Harvest progressed with a nice slow pace and we were able to pick all of our fruit to perfect ripeness. We managed to miss fall rain showers, which is not always possible in the Umpqua Valley. The yields were similar to past years, but the grapes even more clean and robust than in years past.

To bring out the charming aroma and fruit flavor of this grape, we used a cool and slow fermentation for our finished wine. Such is the Henry Estate approach for all of our white wines, which has served us well for the style of wines we like to offer.

The flavors

The wine has delicate floral aromas of apple blossom and peach. Chilled, it is a great aperitif that enhances melon, fruit and cheeses.

Grape information

Tons harvested – 17.4 tons
Harvest brix – 23.4
Harvest pH – 3.30
Harvest titratable acid (TA) – 5.8g/100ml

Wine information

Residual sweetness (RS) - 3.8%
Wine pH – 3.30
Wine titratable acid (TA) – 5.5g/100ml
Wine alcohol – 13%
Cases produced – 1,005