

SAVIO SOARES SELECTIONS

"Expressive Wines from Small Growers"



Paetra

Dayton, Oregon

(Pay-truh): from the Latin for "Rock". These wines are crafted by intensive hand-labor in the vineyard and a minimalist approach to cellar-work. "As little as possible, as much as necessary" is a fitting motto. They produce Riesling using traditional European techniques on American Soil. To aid Paetra's commitment to forgo herbicide-spraying, they are improving the microbial life in the soil by brewing and spraying actively-aerated compost teas, planting what they believe to be the most complete and complex cover-crop mixtures in the United States, and providing habitat for bees and other beneficial insects both with insect houses and complimentary in-row plant species. The reasons for these programs are simple: by providing a healthier, more natural habitat for the soil-food-web to flourish, we can ensure better nutrient uptake for the vines, increase organic matter in the soil, help to achieve a competitive balance regarding water in times of abundance and drought, and greatly increase the diversity of plants and animals in the vineyard which leads to a battle-royale among.



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WEINBAU

Paetra



RIESLING
>K<
2015

WILLAMETTE VALLEY

“Riesling, “K”,”

100% Riesling

It is JUST off-dry, low in alcohol, light bodied with excellent acidity. It has plenty of orchard fruit and a sea-spray mineral note that I attribute to extended Lees contact. This is a blend of two different vineyard sites and four different harvest passes in total. It was fermented spontaneously without chemicals, sugar, acid, or enzymes and bottled after filtration, but no fining. Alc. 11.5%

WEINBAU

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PINOT BLANC
2015

COAST RANGE

“Pinot Blanc”

100% Pinot Blanc

This vineyard lies high in the coast-range of western Oregon where it is late to ripen, but in 2015 we harvested this in two passes several weeks apart and were able to capture a wine that shows some density but is also low in alcohol –just barely reaching 12%. It has characteristic pear flavors, some sinewy texture and sea-spray leesiness. In Germany (as Weißburgunder) it is beloved because it shows a lot of the same taut, mineral characteristics of Riesling but without so much acidity. Understated if you like big, oaky Chardonnay, or richer Pinot Gris. Alc. 12%