

# HELIOTERRA



## 2012 STARTTHISTLE CUVÉE

### Tasting Notes

This is the absolute perfect cheese wine! Go ahead and pair with Oregonzola and you've got yourself the perfect date night. Notes of honeysuckle, white flowers, and yuzu have you reaching for more!

### Vineyard

The Applegate Valley stretches along the Applegate River 50 miles north from the California border to the Rogue River just west of Grants Pass. Applegate Valley has a moderate climate that generally enjoys a warm, dry growing season with hot days and cool nights, perfect for warm-climate varieties. Soil types are typically granite in origin, and most of the area's vineyards are planted on stream terraces or alluvial fans, providing deep, well-drained soils. Applegate Valley is surrounded by the Siskiyou Mountains, which were created by up-thrusts of the ocean floor as a plate forced its way under the continental shelf. The Siskiyou National Forest borders to the west and the Rogue River National Forest to the east. Vineyards are typically grown at higher elevations up to 2,000 feet.

### Vintage

The 2017 harvest comes after three hot vintages in a row - 2014 through 2016 - for Oregon. The vintage was characterised by several key factors. Spring was cold, and quite wet. Cooler temperatures delayed the start of the growing season. Wet conditions, however, sped growth once it started while also delaying farmers' ability to get into the vineyards to keep up with the growth. By early summer, conditions settled into warm and dry weather with good diurnal temperature variation to retain acidity, color and phenolic potential. A few heat spikes did hit during the growing season but, unusually, smoke from the wildfires that hit the Pacific Northwest in summer 2017 provided an unexpected beneficial filter but no reported instances of smoke taint.

### Winemaking

In 2006, Winemaker Anne Hubatch was making wines for her friend Don Mixon at Madrone Mountain Vineyard. They made three vintages of the Starthistle Cuvée, a blend of Riesling and Huxelrebe (a pre-war hybrid of Chasselas with Courtiller Musqué). That one wine made such an impression that restaurateurs and retailers around Portland begged Anne to make it again. Enter: the Helioterra Starthistle. In honor of the Yellow Starthistle, a prehistoric-looking, spiny, noxious little vineyard weed that produces one of the best honeys in the world, we present this lightly honeyed, delicately tart, and refreshingly polished, unique cuvée. This wine beautifully blends aromas of lime leaf, wet slate, and jasmine. The balanced, lively palate offers a round sweetness and clean finish that are perfect for the first warm days of spring.

 @HelioterraWine

 @helioterrawine

 @helioterrawine

helioterrawines.com  
2025 SE 7th ave Portland, Oregon 97214

Technical  
Varietal: Riesling (57%) & Huxelrebe (43%)  
PH: 3.21  
Alcohol: 12.2%  
Cases Produced: 175