

Liska Wines



Oregon

(Washington DC, Maryland & Virginia sales only)

The Wines

- *Heceta White*: A vintage blend which is Liska's calling card, a laser-focused representation of each vintage in the Willamette Valley. The name comes from Heceta Head on the Oregon coast, a favorite spot for Chris and Draga. The label's artwork reflects the salinity of the wine and the tide pools that sit at the base of this headland. Ferments are indigenous in barrel and the wine is aged for ~5 months in neutral 228L barrel, 300L hogsheads and 500L puncheons.
- *Grüner Veltliner*: Tasted blind, you'd be in the Austrian Hills. This is a racy yet rich Grüner laced with white pepper and lime. The source is primarily the Holme Vineyard in the Eola-Amity hills supplemented in some years with fruit from the Illahe Vineyard in the Mount Pisgah Polk County AVA. The wine ferments spontaneously in barrel, undergoes partial ML and is aged in neutral 500L barrels for ~11 months.
- *Riesling Royer Vineyard*: Chris and Draga are huge fans of serious dry German Riesling. Eola-Amity's Royer Vineyard, with its high altitude, rocky volcanic soils and direct exposure to the coastal winds of the Van Duzer Corridor, is one of the best Riesling sites in Oregon. Its wines consistently have stone-fruit aromatics and concentrated acidity all knit into a fabric of salinity. Native ferments in barrel without malo and aged on its fine lees in neutral oak hogsheads and puncheons for ~10 months.
- *Gamay Noir*: Gamay from the Willamette can be bold and structural or delicate and subtly savory. This marries those extremes into bright red fruit, crunchy tannins and refreshing acidity. It's layered, chillable and delicious. Sources are Eola-Amity's Bjornson Vineyard, planted in volcanic soils at 450-550 feet on a southeastern slope in 2006; and Willamette's Pamar Vineyard in the Van Duzer Corridor, planted in marine sediments at 300-550 feet on east-southeasterly slopes in 2019. Some whole cluster according to the vintage, native ferments, semi-carbonic and gentle extractions. Aged ~10 months on its lees in neutral barrel and bottled without fining or filtration.
- *Mondeuse*: From the Pamar Vineyard in the windy Van Duzer corridor, here you have a pale rendition of this Alpine variety. It's a savory wine of pithy elegance. Ferments were native in neutral barrel, and the wine aged on its lees for nine months in those barrels.

- *Syrah Symbion Vineyard*: Syrah is exceedingly rare in the Willamette for good reason: it doesn't always ripen. When it does, it's a special wine with flavors of black pepper, brined olives, cranberries and smoked meat—a feast for the senses. Cristom's founding winemaker Steve Doerner planted Symbion in 2001 in volcanic soils at 400-500 feet on an east-facing slope in the Eola-Amity Hills. This comes from a half-acre of Syrah, made with native ferments, a proportion of whole cluster according to the vintage, and aged on its fine lees for ~18 months in neutral barrels. Bottled without fining or filtration.