



2016 RIESLING

Washington State

THE VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance.
- The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State.
- Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

WINEMAKING

- Fruit was sourced from vineyards throughout Washington State including the Yakima Valley, Horse Heaven Hills, Wahluke Slope and Rattle Snake Hills.
- Riesling grapes were harvested from September 20th through October 11th, at the peak of flavor ripeness.
- Cool temperatures throughout the winemaking process were implemented to preserve the Riesling's fresh and fruity character.

FLAVOR PROFILE

"This crisp Riesling shows bright flavors of apple, pear and apricot with an ideal balance of minerality and acidity, ending with an intriguing sweet, yet tart finish. This wine would be great as an aperitif, or would pair nicely with spicy dishes."

Keith A. Kenison
Keith Kenison, Winemaker

RECOMMENDED FOOD PAIRINGS

Cajun Blackened Halibut, Thai Curry Chicken, Chipotle Grilled Shrimp

TECHNICAL DATA

Appellation: Washington State

Alcohol: 11.5%

TA: 0.72 g/100 mL

pH: 2.93

Residual Sugar: 2.53 g/100 mL

Blend: 100% Riesling