



2017 RIESLING

Washington State

THE VINTAGE

- The 2017 growing season was cooler and crop yields were significantly lower in comparison to the past two vintages.
- The cooler early spring temperatures along with ample soil moisture from winter precipitation and spring rainfall, delayed ripening and helped to retain fresh fruit aromatics and mouthwatering acidity.
- Rainfall was minimal from mid-May to mid-August and temperatures were above average in July and August.
- Despite cold winter conditions, 2017 gave us concentrated wines with classic Washington State character.

WINEMAKING

- Fruit was sourced from vineyards throughout Washington State including the Yakima Valley, Horse Heaven Hills, and other parts of the Columbia Valley.
- Riesling grapes were harvested from September 26th through October 20th, 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: 0.77 g/100 mL

pH: 3.00

Residual Sugar: 2.50 g/100 mL

Blend: 100% Riesling