



TA: 0.67 g/100mL

PH: 2.99

ALCOHOL: 11%

RESIDUAL SUGAR: 4.82 g/100 mL

BLEND:

100% Riesling

COLUMBIA VALLEY

2018 Harvest Select Sweet Riesling

VINTAGE NOTES

- 2018 was another stellar growing season and vintage in Washington.
- Warm spring temperatures were followed by mild conditions throughout the growing season allowing for extended hang time and flavor development.
- Warm fall days allowed for full ripeness and color, while cool Washington nights helped maintain crisp natural acidity.

VINEYARD NOTES

- Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
- Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
- A northerly latitude gives the Columbia Valley nearly two more hours of sunlight daily during the peak-growing season than California.

WINEMAKING NOTES

- Riesling grapes were harvested in October at the peak of flavor.
- Fermentation temperatures were maintained at 50-55° F to preserve Riesling's fresh and fruity character.
- We feature the "Riesling Taste Profile" scale on the back label to illustrate that this Riesling is made in a "medium-sweet" style.

RECOMMENDED FOOD PAIRINGS

- Fresh fruit, crab, Asian dishes, mild cheeses, Thai Food

TASTING NOTES

"Our Harvest Select Riesling is made in a slightly sweeter style than our Columbia Valley Riesling but still shows our classic Riesling character. It offers rich flavors of ripe peaches balanced with crisp Washington Riesling acidity. It's like a bowl of fruit in a glass!" - Bob Bertheau, Head Winemaker