



TA: 0.71 g/100mL

PH: 3.02

ALCOHOL: 12%

RESIDUAL SUGAR: 1.95 g/100mL

BLEND:

100% Riesling

COLUMBIA VALLEY

2018 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.
- Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.

WINEMAKING NOTES

- Riesling grapes were harvested in September and October at the peak of flavor ripeness
- Fermentation temperatures were maintained at 55-60 degrees Fahrenheit to preserve Riesling's fresh and fruity character.
- We feature the "Riesling Taste Profile" scale on the back label to demonstrate that this Riesling is made in a "medium-dry" style.

RECOMMENDED FOOD PAIRINGS

- Foods - Fresh Fruit, Crab, Mild, Cheeses, Chicken Herbs - Chervil, Coriander Seeds, Dill, Parsley

TASTING NOTES

"Our Columbia Valley Riesling is a blend of Riesling from throughout Washington's Columbia Valley. The wine offers crisp apple aromas and flavors with subtle mineral notes. This is our "everyday Riesling" that is a pleasure to drink and easy to match with a variety of foods." - Bob Bertheau, Head Winemaker