



TA: 0.66 g/100 mL

PH: 3.07

ALCOHOL: 12%

RESIDUAL SUGAR: 2.19 g/100 mL

BLEND:

100% Riesling

COLUMBIA VALLEY 2019 Riesling

VINTAGE NOTES

- Winter temperatures were average preceding the 2019 growing season resulting in little to no vine damage and bud break occurred normally.
- The abundance of snow in February provided ample soil moisture. Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- Summertime temperatures were mild followed by cooler fall temperatures which were ideal for maintaining acidity and developing beautiful fruit flavors and aromas.

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

- This versatile and flavorful wine would be enjoyable on its own or with food. Try it with light pasta and rice dishes, grilled fish, and a wide array of cheese.

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