



COLUMBIA VALLEY

2020 Dry Riesling

VINTAGE NOTES

- Slightly warmer than average winter temperatures preceding the 2020 growing season resulted in little to no vine damage with normal bud break.
- Warm spring temperatures created excellent conditions for canopy growth and early fruit development.
- A mild summer with very few periods of excessive heat and cooler fall temperatures created ideal conditions for 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

- Our winemaker chooses select lots of Riesling to create this elegant, dry style of Riesling, while maintaining beautiful fruit character.
- A cool fermentation in stainless steel tanks preserves the freshness and bright fruit qualities of this wine.
- We feature the "Riesling Taste Profile" scale on the back label to demonstrate that this Riesling is made in a "medium-dry" style.

TASTING NOTES

"Sourced from select vineyard parcels, the citrus notes and bright natural acidity in this Dry Riesling pair especially well with mild cheese, seasonal salads and fresh seafood." - David Rosenthal, Winemaker

TA: 0.70 g/100 mL

PH: 2.95

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.73 g/100 mL

BLEND:

100% Riesling