



TA: 0.79g/100mL

PH: 3.20

ALCOHOL: 12.0%

RESIDUAL SUGAR: 3.2g/100mL

BLEND:

90% Riesling, 10% other aromatic varietals

COLUMBIA VALLEY 2021 Riesling

VINTAGE NOTES

- 2021 was a very warm growing season which resulted in intensely concentrated flavors in the wines.
- Our typical cool nights during harvest helped us retain the wonderful natural acidity Washington is known for.
- The 2021 season produced red wines dark in color and dense in concentration and white wines with varietal character and bright vibrancy.

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 from September to 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 and white peach aromas and flavors with subtle mineral notes. This is our go to Riesling that is incredibly refreshing and flavorful and easy to match with a variety of foods.