



TA: 0.65 g/100 mL

PH: 2.92

ALCOHOL: 12.5%

RESIDUAL SUGAR: 0.58 g/100 mL

BLEND: 100% Riesling

CASE PRODUCTION:
1025

ROYAL SLOPE

2023 Limited Release Dry Riesling

VINTAGE NOTES

- The 2023 growing season was marked by a delayed bud break. Following a cool April, May brought warmer weather, leading to a quick bloom just over a month after bud break.
- Favorable weather conditions persisted throughout the growing season, with warm, dry days and cool nights ideal for grape maturation. Harvest began earlier than usual.
- Lower yields, uniform canopies, and even ripening contributed to exceptional quality.
- Winemakers reported grapes with excellent sugar levels, acidity, nice tannins, and flavor profiles, indicating this vintage is on track to become one of the best in a long time.

VINEYARD NOTES

- The Royal Slope AVA is a broad, generally south-facing slope between Ancient Lakes and Wahluke Slope.
- With its south-facing slope and higher elevation, the Lawrence vineyard provides the ideal growing conditions that allowed weather to drain.
- These conditions extend the growing season while allowing the grapes to maintain their natural acidity.

WINEMAKING NOTES

- Our winemaker selected specific lots 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.

TASTING NOTES

Specifically selected as a favorite from the vintage, this wine showcases the beauty of Dry Riesling. With its crisp acidity, minerality and zesty citrus notes, this wine is both complex and refreshing with a hint of sweetness on the finish. – Taylor Butterfield, Winemaker