



2014 RIESLING YAKIMA VALLEY



WINEMAKER'S NOTES

Succulent ripe peach, lychee and honeysuckle greet you on the nose. Voluminous fruit is balanced with notes of lemon custard and minerality. The ripe, lush fruit is framed by bright acidity, creating a wine that is refreshing and naturally balanced.

VINEYARD SOURCING

The grapes for this wine come from the Yakima Valley's Spring Creek and Brooks vineyards. Both vineyards are located in cooler sites, allowing for intense flavor development while retaining the bright acidity of the grapes. This creates a wine that is naturally balanced. The wines from the two vineyards were fermented separately and evaluated before creating a blend of 70% Spring Creek and 30% Brooks vineyard.

GROWING SEASON

2014 was one of the hottest years on record. A moderate winter lead into a warm spring and a very hot summer. The warm spring resulted in an early bloom, which caused veraison to occur two to three weeks earlier than normal. Thus, we began harvest a week ahead of schedule. Warm days and cool nights in late August and September allowed the grapes to ripen slowly for flavor development while retaining the natural acidity.

WINEMAKING

The grapes were harvested in the early hours of the morning to arrive at the winery cool. Once at the winery, the grapes went directly to press, where the juice was gently pressed away from the skins. The juice was allowed to settle for two days before racking. Clean juice was inoculated with yeast strains selected for Riesling. The wine was fermented cool over 20-25 days, allowing optimal aroma and flavor development. The fermentations were stopped when the wines were between 1 and 2 g/100 ml RS, creating a harmonious balance of natural sweetness and acidity.

TECHNICAL NOTES

Appellation	Yakima Valley
Blend	100% Riesling
Alcohol	13.3%
T.A.	0.74 g/100 ml
pH	3.07
RS	1.57 g/100 ml

SENSORY INDICATOR

