

# Riesling

LABEL: SMALL LOT

AVA: YAKIMA VALLEY

VIN: 2017



## WINEMAKER'S NOTES

We fermented and aged 10% of this blend on the skins, creating a wine with amazing aromas and texture. The complexity of this wine greets you in layers. Fresh fruit is first with lychee, white peach, and orange blossom then the warmth of honey and beeswax. Steely minerality and a core of acids focuses the fruit. On the palate, the wine has mouthwatering acidity and fresh fruit. The flavors in the palate mirror the aromas and linger nicely on the finish.

## VINEYARD SOURCING

The grapes for this wine come from the Yakima Valley's Spring Creek vineyard. This vineyard is part of the partnership between the Hogue and Mercer families. Spring Creek is located in a cooler site, allowing for intense flavor development while retaining the bright natural acidity of the grapes - creating a wine that is naturally balanced.

## GROWING SEASON

The 2017 vintage started in early September, which is what we typically expect. The past 4-5 years have brought grapes in as early as the middle of August. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity. Some cold events in mid-October definitely put the pressure on to get fruit off the vines. Despite the cool spell, our fruit had plenty of time to ripen, developing intense flavors.

## WINEMAKING

The grapes were harvested in the early hours of the morning to arrive at the winery cool. Once at the winery, we filled a small tote with grapes, and the rest of the fruit went directly to press where the juice was gently pressed away from the skins. The fruit in the tote was inoculated and fermented on the skins. The wine aged on the skins until just before bottling. The juice that we fermented in tank was allowed to settle for two days before racking. The 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. Both styles were fermented to dryness.

## TECHNICAL NOTES

Appellation: Yakima Valley

Blend: 100% Riesling

Alcohol: 12.7%

T.A: 0.44 g/100 ml

pH: 3.22

RS: Dry

Cases: 143

UPC: 898012002071