



## 2016 Yakima Valley Riesling

**VINEYARD NOTES:** 2016 was a very average year in the Rattlesnake Hills. In order to get really ripe flavors we chose to harvest late and leave a lot of residual sugar.

### **TECHNICAL DATA:**

Appellation: Yakima Valley/Rattlesnake Hills

Grapes: Château Puryear Vineyard and Morrison Vineyard

### **Harvest:**

Dates: October 29, 2016

pH: 2.80

Brix: 24.8

T.A.: 7.8 g/l

### **Bottling:**

Date: March 5, 2017

pH: 3.01

T.A.: 6.9 g/l

Alcohol: 11.2%

Sugar: 6.6

Production: 450 cases

### **Cellar Notes:**

The wine was cold fermented in stainless steel tanks to retain the fruitiness of the grapes.

### **Tasting Notes:**

The crisp acid offsets the luscious sweetness of this wine. It is a great accompaniment to a fruit plate or light dessert.

### **Accompaniments:**

Apples, grapes and cheese  
Cheesecake

### **Serving Notes:**

Serve slightly chilled 37° - Right from the refrigerator