



2017 Yakima Valley Riesling

VINEYARD NOTES: 2017 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, 2017
pH: 2.80
Brix: 24.8
T.A.: 7.8 g/l

Bottling:

Date: March 5, 2018
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