2011 RIESLING
COLUMBIA VALLEY

TASTING NOTES

“OUR COLUMBIA VALLEY RIESLING IS A BLEND OF RIESLING FROM THROUGHOUT WASHINGTON’S COLUMBIA VALLEY. WE CRAFT IT TO BE A REFRESHING, OFF-DRY RIESLING VINTAGE AFTER VINTAGE. THE WINE DELIVERS SWEET LIME AND PEACH CHARACTER WITH SUBTLE MINERAL NOTES. THIS IS OUR “ANY DAY RIESLING” THAT IS A PLEASURE TO DRINK AND EASY TO MATCH WITH A VARIETY OF FOODS.”

Bob Bertheau, Head Winemaker

VINTAGE

• Cool temperatures during spring delayed bud break and bloom by three to four weeks.
• Consistently warm summer temperatures lengthened the ripening period resulting in harvest starting three weeks later than normal.
• Without the growing season’s typical temperature spikes that surpass 100°F, grapes ripened very evenly with the required sugar levels and ideal physiological maturity.

VINEYARD

• Columbia Valley vineyards lie in the rain shadow of the Cascade Mountains and receive just 6-8 inches of rainfall annually.
• Warm, sunny days and cool evening temperatures create ideal conditions for intense aroma and flavor development in the ripening grapes.
• Sandy soils with low fertility and low water-holding capacity enable precise control of vine growth.
• A northerly latitude gives the Columbia Valley roughly two more hours of sunlight daily during the peak-growing season than California, increasing the region’s ability to ripen fruit.

WINEMAKING

• Riesling grapes were harvested in October at the peak of flavor.
• Fermentation temperatures were maintained at 50-55 degrees F to preserve Riesling’s fresh and fruity character, using an assortment of yeasts for added complexity.
• We feature the “Riesling Taste Profile” scale on the back label to help people understand that this Riesling is made in a “medium-dry” style.

TECHNICAL DATA

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<table>
<thead>
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<tbody>
<tr>
<td>Total Acidity</td>
<td>0.78g/100 ml</td>
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<tr>
<td>Ph</td>
<td>2.97</td>
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<tr>
<td>Residual Sugar</td>
<td>2.23g/100 ml</td>
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<tr>
<td>Alcohol</td>
<td>11.0%</td>
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FOOD PAIRING

FOODS
• Fresh fruit, crab, mild cheeses, chicken

HERBS
• Chervil, coriander seeds, dill, parsley