

2019 Sweet Riesling Columbia Valley

Cases Produced: 85 cases

WINEMAKER NOTES

What I strive for in a sweet wine is balance between sugar and acidity. Rhubarb pie is a great example of how sour it would be without sugar to balance the tartness. It's still just as acidic, but now balanced with sugar, the tartness is refreshing - not mouth watering sour like a lemon head candy. This Sweet Riesling has the very clean aroma of freshly cut lemons, jasmine and honey suckle flowers. The wine was made in a Germanic style, where oxygen exposure was limited in every step in the process from pressing to bottle. This elevates the more delicate flavors of white peach and preserves the aromas so that they open up in the glass as you enjoy it.

Gordon Taylor, Winemaker

VINEYARD

Location: Four Feather's Estate - Columbia Valley **Soil:** Warden silt-loam/Burke silt-loam

WINEMAKING

RIESLING • FOUR FEATHERS ESTATE VINEYARD Harvested: September 28, 2019 Brix : 23.3 Yeast: VIN-13 Max Temp: 62°

2019 Sweet Reisling HORSE HEAVEN HILLS

Wine Lore: When the Washington wine industry began to reestablish in the 1970s and 1980s, Riesling ruled the roost for whites. The grape is well suited to the climatic conditions of central Washington. As the wine industry grew, other whites gained a lot of ground and, following our colleagues in California, Chardonnay took the lead. However, Riesling has held it's place as the second most planted and produced white in the state. One sip of this crisp, clean wine will remind you why.



TECHNICAL DATA

Alcohol: 13.4% Final pH: 3.02 Residual sugar: 6% Bottled: January 28th, 2020

FOOD PAIRINGS

Figs in a blanket (figs and goat cheese wrapped in puff pastry and baked) Baked Brie Cranberry spinach salad Tom Yum Soup Smoked Turkey

