



2007 Yakima Valley Riesling

VINEYARD NOTES: 2007 was a vintage year in the Yakima Valley. Temperatures were ideal for perfect sugar/acid balance. The fruit was delicious.

TECHNICAL DATA:

Appellation: Yakima Valley/Rattlesnake Hills
Grapes: Château Puryear Vineyard and Morrison Vineyard

Harvest:

Dates: October 3 & 9, 2007
pH: 3.12
Brix: 24.0
T.A.: 6.5 g/l

Bottling:

Date: April 22, 2008
pH: 3.10
T.A.: 6.8 g/l
Alcohol: 11.2%
Sugar: 6.6
Production: 535 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