



PACIFIC RIM



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Dry Riesling
Washington

Area of Production:

Columbia Valley, Washington.

Soil:

Wind-blown loess on basalt bed rock.

Grape Variety:

100% Riesling.

Production Technique:

We pick our grapes relatively early (22-23 Brix). The Riesling juice is fermented at cold temperatures for 30 days and then aged in stainless steel tanks on its lees for 6 months. We leave our dry wines sur lie post fermentation for five months and we stir the lees once or twice a week. All our Rieslings are fermented with native yeasts. We use no oak and no malolactic on this wine – it's as pure and unmanipulated as it gets.

Characteristics:

Color: Pale straw.

Bouquet: Jasmine.

Taste: Citrus, white peach and minerals.

Alcohol Content: 12.5%.

Total Acidity: 0.75%.

Residual Sugar: 0.8%.

Ideal with Asian & European cuisine and a wide variety of seafood, cheeses and cold meats.

