



PACIFIC RIM

*Pale gold with floral
and apricot aromas
and flavors of citrus
and jasmine.*



PACIFIC RIM WHITE FLOWERS SPARKLING BRUT RIESLING

Truly artisan. Highly acclaimed specialty wines that showcase Riesling's versatility. Distinctive examples of terroir expression and technique from master winemaker, Nicolas Quillé.

SOIL

Wind-blown loess on basalt bedrock.

PRODUCTION TECHNIQUE

This special edition Pacific Rim White Flowers Sparkling Brut Riesling is a dry sparkling wine made in the traditional method (secondary fermentation in bottle). The grapes are picked early in the Yakima Valley and fermented to dryness in stainless steel tanks. After the prise de mousse in bottle, the wine is left sur lie "en tirage" for nine to twelve months adding a creamy texture to the lovely floral aromas of Riesling.

BOUQUET

Floral, apricot.

TASTE

Citrus, jasmine.

FOOD PAIRING

Ideal with spicy food & dessert.

ORIGIN

Columbia Valley,
Washington

VARIETIES

100% Riesling

ANALYSIS

Alcohol	12.5% Vol
Total Acidity	8.9 g/L
Residual Sugar	18 g/L

SIZE(S)

750ml 8 99552 00114 2

PACK(S)

750ml 6pk