



**PACIFIC RIM**  
Selenium Vineyard Dry Riesling  
Washington

**Area of Production:**

Selenium Vineyard, Yakima Valley, Washington.

**Soil:**

Wind-blown loess on basalt bed rock.

**Grape Variety:**

100% Riesling.

**Production Technique:**

Our Selenium Vineyard Dry Riesling is crafted exclusively with ungrafted Geisenheim clone 239 Riesling grapes. We pick our grapes relatively ripe (22-23 Brix) in late October. The Riesling juice is fermented with native yeasts at cold temperatures for 30 days to dryness and then aged on lees in stainless steel tanks. We stir the wine on lees once or twice a week for five months. There is no oak and no malolactic on this wine.

**Characteristics:**

*Color:* Pale straw.

*Bouquet:* Jasmine, citrus.

*Taste:* Citrus, white peach and minerals.

*Alcohol Content:* 12.9%.

*Total Acidity:* 8.5 g/L.

*Residual Sugar:* 5 g/L.

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

