



PACIFIC RIM
Ice Wine Riesling
Yakima Valley, Washington

Area of Production:

Selenium Vineyard, Yakima Valley, Washington.

Soil:

Wind-blown loess on basalt bed rock

Grape Variety:

100% Riesling.

Production Technique:

Thanks to a well-timed frost, this Riesling Ice Wine was harvested on St. Nicolas Day 2013 at 8F. Sourced from the beautiful Selenium Vineyard in Washington's Yakima Valley, the south facing vineyard sits 1,200 feet above sea level and produces complex Riesling with bright acidity. The frozen berries were pressed directly and the resulting concentrated juice was fermented cold with R2 yeasts. The fermentation was halted at 155 g/L residual sugar and the wine was aged for an additional 8 months in tank and 1 year in bottle prior release.

Characteristics:

Color: Deep gold.

Bouquet: Crystalline aromas of lilac and meyer lemon.

Taste: Meyer lemon with bracing acidity and rich sugar level.

Alcohol Content: 9%.

Total Acidity: 0.8%.

Residual Sugar: 1755 g/L

Ideal with artisan bread and fresh goat cheese