



**PACIFIC RIM**  
Noble 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:***

2011 brought the coveted noble rot to Washington's Yakima Valley allowing us to craft a rare 100% botrytized Riesling. Selenium Vineyard's south facing slope sits 1,200 feet above sea level on a gentle south east facing slope. The rot developed over several month and the grapes were picked extremely late in February 2012. The wine was fermented cold with native yeasts and the fermentation was arrested at 170 g/L residual sugar. The wine was aged for 10 months in stainless steel tank and given an additional 2 years of bottle aging. This wine has the ability to age for 15 to 20 years.

***Characteristics:***

*Color:* Deep gold.

*Bouquet:* Honey, caramel and apricot.

*Taste:* Stone fruit with medium Riesling acidity and rich sugar levels.

*Alcohol Content:* 9%.

*Total Acidity:* 0.75%.

*Residual Sugar:* 170 g/L.

Ideal with blue cheeses and fruit salads.