



PACIFIC RIM

Riesling made with Organic Grapes Washington

Area of Production:

Columbia Valley, Washington.

Soil:

Wind-blown loess on basalt bed rock.

Grape Variety:

100% Riesling.

Production Technique:

99.99% of all components for our Riesling are organic. We even use native—not commercial—yeast to best present the natural character of our vineyard. We use no conventional pesticides and every element within our sustainably farmed vineyard is native to the vineyard. We exclusively use stainless steel tanks to preserve the complex character of the Riesling grape. No oak barrels or malolactic fermentation are used in our winemaking. The only ingredient that isn't Organic are the sulfites needed to preserve the wine, which makes up less than one percent of the wine and are under the Organic legal limit of 100 mg/L.

Characteristics:

Color: Pale straw.

Bouquet: Jasmine and citrus.

Taste: Moderately sweet, balanced, citrus, green tea.

Alcohol Content: 11%.

Total Acidity: 0.74%.

Residual Sugar: 3.34%.

Ideal with fresh and local foods.

