



## PACIFIC RIM



### PACIFIC RIM J Riesling Washington

**Area of Production:**

Columbia Valley, Washington.

**Soil:**

Wind-blown loess on basalt bed rock.

**Grape Variety:**

100% Riesling.

**Production Technique:**

We pick our grapes relatively early (22-23 Brix). The Riesling juice is fermented at cold temperatures for 30 days and then aged in stainless steel tanks. All our Rieslings are fermented with native yeasts. We use no oak and no malolactic on this wine—it's as pure and unmanipulated as it gets.

**Characteristics:**

*Color:* Pale straw.

*Bouquet:* Jasmine, pear and apple.

*Taste:* Apricot, jasmine with a balanced sugar level.

*Alcohol Content:* 11.5%.

*Total Acidity:* 0.72%.

*Residual Sugar:* 3.2%.

Ideal with spicy Thai and Mexican cuisine, and even rich cuisine such as French and German.

