



PACIFIC RIM
Solstice Yakima Valley Riesling
Washington

Area of Production:

Solstice Vineyard, Yakima Valley, Washington.

Soil:

Wind-blown loess on basalt bedrock.

Grape Variety:

100% Riesling.

Production Technique:

Our Solstice from the Yakima Valley is the purest expression of Washington Riesling. The vineyard was planted in 1980, some of our oldest vines. The vines grow in shallow (18 inches) wind-blown loess deposits sitting on the top of the basalt bedrock. This is a poor, minerally driven terroir, perfect to produce a Riesling with rich complexity. Our Solstice Riesling grapes are handpicked and fermented with its native yeasts and aged sur lie for 6 to 12 months. The wine is truly cellar worthy and will age for a very long time (10 plus years).

Characteristics:

Color: Pale straw.

Bouquet: Jasmine, peach & wet stone.

Taste: This light Riesling feels dry, with a hint of tangerine on the finish after a nice hit of peach, apple and floral flavors.

Alcohol Content: 13.9%.

Total Acidity: 0.93%.

Residual Sugar: 1.08%.

Ideal with fiery fare – especially Thai, Szechwan, Mexican, Middle Eastern and Caribbean cuisine.

