



PACIFIC RIM



**PACIFIC RIM**  
Sweet Riesling  
Washington

**Area of Production:**

Columbia Valley, Washington.

**Soil:**

Wind-blown loess on basalt bedrock.

**Grape Variety:**

100% Riesling.

**Production Technique:**

We pick our Riesling grapes early (20-21 Brix). We use only native yeast and ferment at low temperatures in stainless steel tanks – there is no use of oak barrels or malolactic fermentation. We stop the fermentation at about 7% residual sugar, and we clean the wine rapidly to retain as much freshness and fruitiness as possible. We leave a fair amount of natural carbon dioxide in the wine to create a lively mouth feel.

**Characteristics:**

*Color:* Pale gold.

*Bouquet:* Honey, pear and orange blossom.

*Taste:* Sweet, bright acidity with pineapple and white peach.

*Alcohol Content:* 8%.

*Total Acidity:* 0.83%.

*Residual Sugar:* 7%.

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

