



PACIFIC RIM

Vin de Glacière 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:

We pick the organic Vin de Glacière Riesling grapes at around 22.5% sugar in order to preserve the natural acidity of the grapes. The grapes are then frozen and pressed frozen, resulting in a concentrated press juice (about 36% sugar) and a low yield (about half our yield compared to non-frozen grapes). The concentrated juice is fermented until we reach 18.5% Residual Sugar.

Characteristics:

Color: Pale straw.

Bouquet: Pear, jasmine and honey.

Taste: Dessert style, all spice, honey.

Alcohol Content: 9.5%.

Total Acidity: 1.3%.

Residual Sugar: 18.5%.

Ideal with fruit tarts, cheesecake and blue cheeses.

