



PACIFIC RIM

Pacific Rim Wallula Vineyard Riesling

Area of Production:

Wallula Vineyard, Horse Heaven Hills, Washington.

Soil:

Deep sandy wind-blown soils.

Grape Variety:

100% Riesling.

Production Technique:

Our Riesling comes from the Wallula Vineyard in the Horse Heaven Hills, which sits at 1,100 feet of elevation, 700 feet above the Columbia River. We pick the grapes from our vineyard designate mainly from the top of the vineyard which is planted with Riesling clone 198. The Riesling juice is fermented at cool temperatures with native yeasts for 30 days and then aged in stainless steel tanks. We use no oak and the wine does not undergo malolactic fermentation – it's as pure and unmanipulated as it gets.

Characteristics:

Color: Pale straw.

Bouquet: Citrus and peach.

Taste: Crisp, with flavors of citrus, peach and minerals.

Alcohol Content: 13.5%.

Total Acidity: 7.35 g/L.

Residual Sugar: 14 g/L.

Endlessly versatile and complements the world's most vibrant and flavorful cuisines from Asian to European to a wide variety of seafood, cheeses and cold meats.