



PACIFIC RIM

Deep gold, this succulent dessert wine balances its rich sugar level with the bracing acidity and purity of a Riesling frozen on the vine.



PACIFIC RIM ICE WINE RIESLING

Truly artisan. Highly acclaimed specialty wines that showcase Riesling's versatility. Distinctive examples of terroir expression and technique from master winemaker, Nicolas Quillé.

SOIL

Wind-blown loess on basalt bedrock.

PRODUCTION TECHNIQUE

Thanks to a well-timed frost, this Riesling Ice Wine was harvested on St. Nicolas Day 2013 at 8F. Sourced from the beautiful Selenium Vineyard in Washington's Yakima Valley, the south facing vineyard sits 1,200 feet above sea level and produces complex Riesling with bright acidity. The frozen berries were pressed directly and the resulting concentrated juice was fermented cold with R2 yeasts. e fermentation was halted at 155 g/L residual sugar and the wine was aged for an additional 8 months in tank and 1 year in bottle prior release.

BOUQUET

Crystalline aromas of lilac and meyer lemon.

TASTE

Meyer lemon with bracing acidity and rich sugar level.

FOOD PAIRING

ideal with artisan bread and fresh goat cheese.

ORIGIN

Selenium Vineyard, Yakima Valley, Washington

VARIETIES

100% Riesling

ANALYSIS

Alcohol	9% Vol
Total Acidity	0.80%
Residual Sugar	17.55 g/l

SIZE(S)

375ml

PACK(S)

375ml 12pk