



PACIFIC RIM

Deep gold with succulent aromas of honey and caramel from the nobly concentrated fruit.



PACIFIC RIM NOBLE 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

2011 brought the coveted noble rot to Washington's Yakima Valley allowing us to craft a rare 100% botrytized Riesling. Selenium Vineyard's south facing slope sits 1,200 feet above sea level on a gentle south east facing slope. The rot developed over several months and the grapes were picked extremely late in February 2012. The wine was fermented cold with native yeasts and the fermentation was arrested at 170 g/L residual sugar. The wine was aged for 10 months in stainless steel tank and given an additional 2 years of bottle aging. This wine has the ability to age for 15 to 20 years. Pacific Rim Noble Riesling is ideal with blue cheeses and fruit salads.

BOUQUET

Honey, caramel and apricot.

TASTE

Stone fruit with medium Riesling acidity and rich sugar levels.

FOOD PAIRING

Ideal with blue cheeses and fruit salads.

ORIGIN

Selenium Vineyard, Yakima Valley, Washington

VARIETIES

100% Riesling

ANALYSIS

Alcohol	9% Vol
Total Acidity	0.75%
Residual Sugar	170 g/l

SIZE(S)

375ml

PACK(S)

375ml 6pk