



PACIFIC RIM

Pale straw with complex aromas of jasmine, peach and wet stone. Solstice has concentration and all the elegance of a great Austrian Riesling. The wine is truly cellar worthy and will age for a very long time (10 plus years).



PACIFIC RIM SOLSTICE VINEYARD RIESLING

Truly artisan. Highly acclaimed specialty wines that showcase Riesling's versatility. Distinctive examples of terroir and expression.

SOIL

Wind-blown loess on basalt bedrock.

PRODUCTION TECHNIQUE

Our Solstice from the Yakima Valley is the purest expression of Washington Riesling. The vineyard was planted in 1980, some of our oldest vines. The vines grow in shallow (18 inches) wind-blown loess deposits sitting on the top of the basalt bedrock. This is a poor, minerally driven terroir, perfect to produce a Riesling with rich complexity. Our Solstice Riesling grapes are handpicked and fermented with its native yeasts and aged sur lie for 6 to 12 months.

BOUQUET

Jasmine, peach & wet stone.

TASTE

This light Riesling feels dry, with a hint of tangerine on the finish after a nice hit of peach, apple and floral flavors.

FOOD PAIRING

Ideal with risotto, fish in a creamy sauce and pork chops.

ORIGIN

Solstice Vineyard, Yakima Valley, Washington

VARIETIES

100% Riesling

ANALYSIS

Alcohol	13.9% Vol
Total Acidity	0.93%
Residual Sugar	1.08%

SIZE(S)

750ml 8 99552 10727 1

PACK(S)

750ml 6pk