



PACIFIC RIM

*Riesling grapes are pressed frozen. An abundance of pear, jasmine and honey with well-preserved natural acidity. A succulent dessert wine.*



## PACIFIC RIM VIN DE GLACIÈRE

100% Columbia Valley, WA. Purest winemaking possible – sustainably produced, all native yeasts, no oak, no malolactic. A perfect exploration of sweetness – covering the classic residual sugar spectrum of Riesling.

### SOIL

Wind-blown loess on basalt bedrock.

### 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 compare to non-frozen grapes). The concentrated juice is fermented until we reach 16.0% Residual Sugar. This wine will age very well.

### BOUQUET

Pear, jasmine and honey.

### TASTE

Decadently sweet honey flavors yet pure and fresh.

### FOOD PAIRING

Ideal with fruit tarts, cheesecake and blue cheeses.

### ORIGIN

Columbia Valley,  
Washington

### VARIETIES

100% Riesling

### ANALYSIS

Alcohol	9.5% Vol
Total Acidity	1.3%
Residual Sugar	18.5%

### SIZE(S)

375ml 8 99552 10307 5

### PACK(S)

375ml 12pk