



PACIFIC RIM

A classic Washington Riesling made from a single clone showcasing citrus characteristics, minerality and bright acidity.



PACIFIC RIM WALLULA VINEYARD RIESLING

Exceptional single vineyard selections from our most prized vineyards in the Columbia and Yakima Valleys, WA. Fermented with native yeasts and expertly crafted to portray a true sense of place.

SOIL

Deep sandy wind-blown soils.

PRODUCTION TECHNIQUE

Our Riesling comes from the Wallula Vineyard in the Horse Heaven Hills. Wallula vineyard sits at 1,100 feet of elevation, 700 feet above the Columbia River. This is a warmer site with deep sandy wind-blown soils and high winds. To mitigate the heat and the wind we have planted this vineyard with a modified Lyra trellis high off the ground with twice the normal density of most vineyards in eastern Washington. The resulting grapes are intense in flavors yet they retain great acidity making this site perfect for off dry styles. We pick the grapes from our vineyard designate mainly from the top of the vineyard which is planted with Riesling clone 198. The picking is on the later side (23 Brix). 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.

BOUQUET

Citrus and peach.

TASTE

Crisp, slightly off dry with flavors of citrus, peach and distinct minerality.

FOOD PAIRING

Endlessly versatile and complements the world's most vibrant and flavorful cuisines from

ORIGIN

Wallula Vineyard, Horse Heaven Hills, Washington

VARIETIES

100% Riesling

ANALYSIS

Alcohol	13.5% Vol
Total Acidity	7.35 g/l
Residual Sugar	14.0 g/l

SIZE(S)

750ml 8 99552 00119 7

PACK(S)

750ml 12pk