



## 2016 RIESLING COLUMBIA VALLEY

Varietal Composition:	100% Riesling
Appellation:	Columbia Valley
Bottled:	June 19, 2017
Technical Data:	Alc. 12.5% by vol.; RS: 3.4%; TA: 7.69 g/L; pH: 3.09
Cases Produced:	2443
Production & Aging:	Stainless steel fermentation

### THE VINTAGE

Warmer temperatures in Spring accelerated an early start to the 2016 growing season with our first crush taking place on August 22nd. Washington State experienced cooler temperatures midsummer which slowed ripening. The change in temperature controlled acid levels in the fruit while enhancing berry phenolics. It also lengthened the harvest for the season allowing our later varieties plenty of hang time and flavor development, with the last fruit being picked November 12th.

### THE VINEYARD

Sourced from the award-winning Milbrandt Vineyards in Washington state's Columbia Valley AVA.

### THE WINEMAKING

Throughout harvest, Winemaker Richard Batchelor worked closely with local growers and visited each vineyard to taste for maturity and ripeness to determine the precise moment to pick the fruit. Grapes were hand-harvested during the cool hours of the morning to preserve bright fruit notes and destemmed into the press, where each lot was processed on a champagne cycle. This is a slower press cycle that is extremely gentle on the fruit ensuring optimum fruit character is preserved. The wine was fermented at 50°F for thirty days to ensure the wine's fruit character was preserved to its fullest.

### TASTING NOTES

Lively citrus flavors frame the palate with honey and pear, with lemongrass aromas complemented by lilac.

### AWARDS

New Release



*Pacific Northwest Winery of the Year*  
Wine Press Northwest, 2015

*Winery of the Year*  
San Francisco International, 2014

*Top 10 Winery of the World*  
World Association of Wine Writers & Journalists, 2014

*Winemaker of the Year*  
INDY International, 2013