

WASHINGTON HILLS



2008 RIESLING WASHINGTON STATE

Washington State

Washington's success with vinifera is due in large measure to the state's unique geography. The vineyards are planted on the east side of the Cascade Mountains, which serve to protect the region from marine weather off the Pacific coast and limit rainfall to just 6 - 8 inches annually. Low rainfall and free-draining soils allow vineyard managers to control vine vigor in order to promote flavor and ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity.

Tasting Notes

Bright and bursting with lime zest and mineral essence on the nose. Wonderful crispness compliments the creamy texture surrounded by key lime and crème brûlée sugar notes. Upfront acidity gives way to lingering nectarines.

Vintage Notes

The 2008 harvest began in late September, perhaps the most delayed harvest since 1993. Harvest wrapped up in the first part of November. Overall the wines have great fruit flavor definition, medium bodied and complex. The reds, Merlot, Syrah and Cabernet Sauvignon, always do well in the state and the 2008 vintage is no exception. The white varietal stars, Chardonnay and Riesling, shine as well this vintage.

Winemaking Notes

Preserving the intense natural fruit found here in Washington is our main goal when crafting this wine. Gentle fruit handling, Epernay yeast, long cool fermentation and protection of the wine from oxygen are the keys to capture these generous varietal essences.

Variety Blend

99% Riesling
1% Muscat

Bottling

pH: 3.17
TA: 0.81
ALC: 11%
RS: 2.30%



Defining WASHINGTON WINES