

# WASHINGTON HILLS

2007  
**LATE HARVEST  
RIESLING**

SUMMIT RESERVE

C O L U M B I A V A L L E Y

## VARIETY BLEND

100% Riesling

## BOTTLING

pH: 2.96

TA: 7.57 g/L

ALC: 10%

RS: 4.1 g/mL

## COLUMBIA VALLEY

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.

## WINE MAKING 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.

## TASTING NOTES

A delicious Late Harvest Riesling filled with aromas and flavors of apricots and orange blossom honey. With body on the mid-palate, light vanilla and cantaloupe notes linger on the finish.

## VINTAGE NOTES

The Columbia Valley's growing season showed average temperatures throughout the year. 2007 began with high temperatures creating smaller canopies, allowing more light penetration, resulting in outstanding flavor development. Hot summer weather led to cooler conditions mid-September creating ideal harvest conditions. Cooler temperatures continued through October allowing for longer hang time and more developed fruit flavors. The 2007 vintage of wines will be well-balanced, smooth tannins with an abundant of flavors.



*Defining* WASHINGTON WINES

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