

AVERY LANE

WASHINGTON STATE

2008
RIESLING

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winery



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Washington's success with vinifera grapes 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 development in the grapes. Warm daytime temperatures ripen fruit to perfection. Cool autumn nights protect the grapes' natural acidity.

VINTAGE NOTE

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.

TASTING NOTE

A wonderfully crisp Riesling that marries layers of citrus and minerality. Bright acidity weaves through the creamy texture leading to lingering fruit on the finish.

BLEND

99% Riesling
1% Muscat

BOTTLING

TA: 0.81 g/mL
pH: 3.17
ALC: 11.0%
RS: 2.3%