



2008 SAGELANDS VINEYARD RIESLING COLUMBIA VALLEY

Wine

Our 2008 Columbia Valley Riesling greets you with perfumed aromas of orange blossom, sweet apricot and Meyer lemon. These classic Washington Riesling floral and fruit notes are echoed on the palate, picking up lemon drop and mineral. The wine's crisp acidity is balanced with a hint of sweetness. Serve this refreshing wine chilled as an *apéritif*, alone or with smoked trout, cheeses and fruit, or pair with seafood salads or grilled chicken breasts.

Vineyard

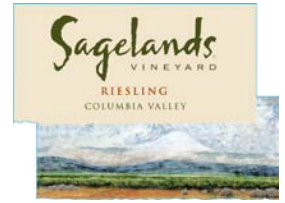
Our Riesling grapes come from Wallula Vineyard, which lies at 1,200 feet above the Columbia River in the Horse Heaven Hills American Viticultural Area. These grapes were sourced from parts of the vineyard that are both biodynamic and certified organic; a flock of grazing sheep even keeps the cover crop and native grasses in check. The incline's higher elevation provides beneficial cool temperatures for extended hangtime, as well as crucial autumnal sun exposure to put the last touches on the long ripening process. The four- to six-year-old vines are densely planted in light soil, with the trunks grown high and the cordons positioned on a lyre trellis to lightly shade clusters on summer days.

Winemaking

We picked the grapes at peak maturity, that magical moment when flavors are perfectly ripe and the acidity is amply high to give the wine a crisp finish. We settled the grapes overnight in the press to release flavor from the skins, and then gently pressed and cold settled the juice for two days. Using a special yeast strain, we cold fermented the juice to preserve the fresh fruit character. We stopped fermentation at 2.4 percent unfermented sugar to balance the wine's natural acidity.

Vintage

A cool spring in 2008 slightly delayed budbreak—when new vine growth signals the onset of the growing season. Early spring rain gave the vines a good head start, and drier weather around bloom time led to optimum pollination and excellent fruit set. It was a classic dry Eastern Washington summer. Cold nights in early October slowed ripening considerably, but the return of more normal temperatures allowed our Riesling grapes to mature fully. We picked our Riesling in mid-October.



Wine Data

Vintage, Varietal – 2008,
100% Riesling
Alcohol – 13.3%
Acidity – .75 g/L
pH – 3.47
Residual Sugar – 2.4%
Ageability – Up to three
years