

Willow Crest

2010 RIESLING

Winemaking

All fruit was picked very early in the morning to keep it extremely cold and minimize loss of flavor due to oxidation. It was gently pressed and fined with bentonite to ensure extremely clean juice. We had two lots with 2 different aromatic yeast strains to help promote the varietal intensity of the juice and add complexity to the vintage. Fermentation was longer than usual, averaging about 2 months at 50 degrees F and filtered/bottled directly off fermentation lees to minimize movement and protect the wine from oxidation, which can reduce aroma. This wine was bottled very early to retain flavor with a little bit of dissolved carbon dioxide to lift these flavors and compliment the delicacy of the vintage.

Tasting Notes

Brilliant color of yellow straw with a slight green hue, this wine has an explosive nose offering up aromas of peach blossom, candied orange peel, lemon sherbet, dried pineapple, vanilla flower and mineral. The palate is seamless and round, yet light and elegant; great acidity makes this wine complete by balancing the 4% residual sugar. Classic Riesling flavors of citrus oil, honey and green apple come to mind in one of our best efforts yet. Drink all summer long...

Vintage Notes

Wow! A difficult vintage for white wines in the Yakima as we had a late and cool spring followed by a moderate growing season and cold rainy weather throughout ripening. Not all bad though, as it was a longer, more temperate growing season allowing for delicate, varietal aromas/flavors, great acidity and lower-than-average sugars; perfect conditions for cool climate Riesling styles. There were challenges with bunch rot and sour shrivel, but by correcting them in the vineyard we still managed a great crop in the press. The 2010 estate Riesling comes from our warmest site, possessing great air drainage and sun exposure, thus minimizing these challenges.

Vineyard

Minick Family Estate Vineyard

Appellation

Yakima Valley

Blend

100% Riesling

Release Date

March 2011

pH: 3.01

TA: 1.0 g/mL

Alc.: 9.5%

RS: 4.0%

