

WATERBROOK

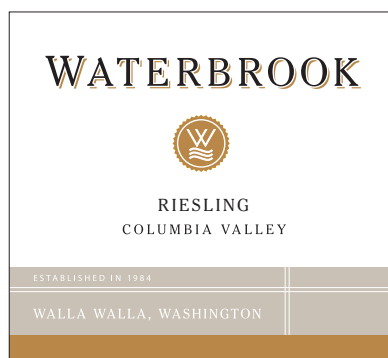


• 2010 •

RIESLING

COLUMBIA VALLEY

Refreshing, tantalizing and delicious will come to mind after drinking a glass of this Riesling. On a hot summer day, nothing would be better.



TASTING NOTE
by Winemaker
JOHN FREEMAN

A classic Washington Riesling with apricot and tangerine on the fragrant nose. The rich mouthfeel is lush with notes of vanilla, spice and Satsuma oranges. The finish is balanced and clean with hints of lingering residual sugar.

VINEYARD SOURCES

Bosma, Den Hoed, Carpenter

BLEND

100% Riesling

VINTAGE NOTE

The 2010 growing season was on schedule with bud break in early April, but a cool, wet spring led to delayed flowering and reduced fruit set across many varieties. An unusually cool summer produced dramatic differences in ripening between warmer and cooler sites, with veraison extending well into September in some cooler areas. However, naturally low yields, combined with over a month of consistently warm weather from late September through late October, produced phenolic ripeness and flavor development with extraordinary natural acidity. Cool, wet weather returned in late October, an appropriate bookend to a challenging harvest. Overall, this vintage will show balanced and elegant wines with lower alcohol and higher acidity.

WINE MAKING NOTES

Harvest Date: October 16 - 21, 2010

Yeast: Premier Cuvee

Malolactic: None

Oak: 100% Stainless Steel

Aging: 7 months

Fining: Bentonite

T/A: 0.82

pH: 2.88

RS: 4.40%

Alcohol: 10.80%

Bottled: 5/10/11

Cases Produced: 1,984

FOOD PAIRING

Thai Food, Grilled Vegetables, Cajun Chicken, Cheeses

REVIEWS

New Release