

# WINE OUT WEST

## GONE FISHIN' COLUMBIA VALLEY Riesling 2010

RESPECT THE LAND

### WINE OUT WEST

Wine Out West honors the pioneering history of the Mercer Estates families, who settled in the Columbia Valley's Horse Heaven Hills as early as 1886. "Respect the land," has always been our creed, and the land has sustained us for four generations. Today, our vineyards yield the highest quality grapes to produce wines that reflect the flavor and soul of our western heritage.

### WINEMAKER'S NOTES

Our Riesling grapes were harvested at night and arrived at the winery cool where they were gently pressed to avoid bitterness and astringency from the skins. The wine was then fermented cool in stainless steel tanks with slow fermenting Steinberger yeast to preserve the freshness. Brimming with fresh fruit, our Wine Out West 2010 Riesling displays fresh peach and tangerine, with a hint of beeswax and good minerality. Crisp, fresh, and semi-dry in style, the palate begins with peach and stone fruit which lead to honey, lingering with floral accents.

### VITICULTURIST'S NOTES

We look to one of our estate vineyards, the Spring Creek vineyard, to produce the Columbia Valley Riesling. This vineyard is planted with the Geisenheim 239 Riesling clone and was selected for its ability to produce grapes with good varietal Riesling character and lively acidity.

### GROWING SEASON

The 2010 vintage was cooler and wetter than normal and required extra work in the vineyards to produce the flavors and aromas we are looking for, particularly with the late ripening variety Riesling. We employed methods such as leaf thinning and green harvesting which encouraged airflow and direct sunlight on the bunches and discouraged Botrytis mold in the vineyard. Our hard work paid off by creating favorable conditions for ripening and allowed for long hang time and slow, steady development of varietal character.

### TECHNICAL NOTES

Appellation..... Columbia Valley  
Blend..... 99% Riesling, 1% Pinot Gris  
Alcohol..... 13.5%  
T.A..... 0.76 g/100mL  
pH..... 3.39  
Residual Sugar..... 1.8%

