

# 2015 RIESLING

YAKIMA VALLEY



## WINEMAKER'S NOTES

Aromas of candied apricot, orange blossom, lychee and honeyed peach jump out of the glass. The lush fruit is bright and lively on the palate. A slight effervescence lifts the fruit and adds to the roundness in the mouth. Fresh, clean acidity creates a welcoming brightness on the finish. Notes of stone fruits and honey linger on the finish.

## VINEYARD SOURCING

The grapes for this wine come from the Yakima Valley Spring Creek and Brooks Vineyards. These vineyards are part of the partnership between the Hogue and Mercer families. The cooler sites allows for intense flavor development while retaining the bright natural acidity of the grapes – creating a wine that is naturally balanced.

## GROWING SEASON

2015 was the hottest year on record and began with a moderate winter that lead into a warm spring and very hot summer. The warm spring resulted in an early bloom, which caused veraison to occur 2-3 weeks earlier than normal, and began harvest 2 weeks ahead of schedule. The heatwave finally tapered off at the end of August, giving us warm days and cool nights which created the perfect conditions for great fruit flavor development. The cool nights maintained the bright natural acidity in the grapes, resulting in balanced wines with concentrated fruit.

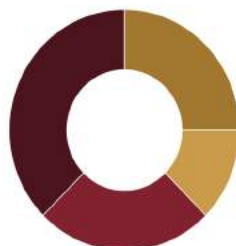
## WINEMAKING

The grapes were harvested in the very early hours of the morning so they would arrive to the winery cool. Once at the winery, the grapes went directly to the press where the juice was gently pressed away from the skins. The juice was allowed to cold settle for two days before racking. The clean juice was inoculated with a yeast strain selected for Riesling. The wine was fermented cool over 25 days, allowing for optimal aroma and flavor development. Post fermentation, the separate lots were evaluated and the blend was created. To achieve a fruit forward style Riesling, we blended 71% of the wine from Brooks Vineyard and 29% from Spring Creek.

## TECHNICAL NOTES

|                   |               |
|-------------------|---------------|
| Appellation ..... | Yakima Valley |
| Blend .....       | 100% Riesling |
| Alcohol .....     | 13.0%         |
| TA .....          | 0.62 g/100 mL |
| pH .....          | 3.12          |
| RS .....          | 1.4 g/100mL   |

## SENSORY INDICATOR



- Apricot
- Orange Blossom
- Lychee
- Honeyed Peach

