

2015 RIESLING YAKIMA VALLEY



WINEMAKER'S NOTES

The complexity of this wine greets you in layers. Fresh fruit is first with ripe peach and apricot, then the warmth of honey and beeswax followed by flint and mineral notes with a hint of lychee. On the palate, the wine is balanced with bright acidity and a sleek mouthfeel. The flavors in the palate mirror the aromas and linger nicely on the finish.

VINEYARD SOURCING

The grapes for this wine come from the Yakima Valley's Spring Creek and Brooks vineyards. These vineyards are part of the partnership between the Hogue and Mercer families. Both vineyards are located in cooler sites, allowing for intense flavor development while retaining the bright natural acidity of the grapes – creating a wine that is naturally balanced. The wines from the two vineyards were fermented separately and evaluated before creating a blend of 70% Spring Creek and 30% Brooks vineyard.

GROWING SEASON

Season 2015 was the hottest year on record and began with a moderate winter that led 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 harvest in the early hours of the morning to arrive at the winery cool. Once at the winery, the grapes went directly to press where the juice was gently pressed away from the skins. The juice was allowed to settle for two days before racking. The clean juice was inoculated with yeast strains selected for Riesling. The wine was fermented cool over 20-25 days, allowing optimal aroma and flavor development. The fermentations were stopped when the wines were between 1 and 2 g/100 ml RS, creating a harmonious balance of natural sweetness and acidity.

TECHNICAL NOTES

Appellation	Yakima Valley
Blend	100% Riesling
Alcohol	13.3%
T.A.	0.64 g/100 mL
pH	3.12
RS	0.98 g/100 mL

SENSORY INDICATOR



- Ripe Peach
- Apricot
- Honey & Beeswax
- Lychee

