



2016 *Small Lot*
RIESLING
 YAKIMA VALLEY



WINEMAKER'S NOTES

We fermented and aged 10% of this blend on the skins, creating a wine with amazing aromas and texture. The complexity of this wine greets you in layers. Fresh fruit is first with lychee, white peach, and orange blossom then the warmth of honey and beeswax. Steely minerality and a core of acids focuses the fruit. On the palate, the wine has mouthwatering acidity and fresh fruit. 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 vineyard. This vineyard is part of the partnership between the Hogue and Mercer families. Spring Creek is located in a cooler site, allowing for intense flavor development while retaining the bright natural acidity of the grapes – creating a wine that is naturally balanced.

GROWING SEASON

The 2016 vintage started ahead of schedule and had everyone thinking it was going to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October. The cooler summer temps allowed for longer hang time into September and October. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity.

WINEMAKING

The grapes were harvest in the early hours of the morning to arrive at the winery cool. Once at the winery, we filled a small tote with grapes, and the rest of the fruit went directly to press where the juice was gently pressed away from the skins. The fruit in the tote was inoculated and fermented on the skins. The wine aged on the skins until just before bottling. The juice that we fermented in tank 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. Both styles were fermented to dryness.

TECHNICAL NOTES

Appellation	Yakima Valley
Blend	100% Riesling
Alcohol	12.7%
T.A.	0.66 g/100 mL
pH	3.06
RS	Dry

SENSORY INDICATOR



- Lychee
- White Peach
- Orange Blossom
- Honey & Beeswax