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*Organic
Riesling*

Columbia Valley
Alcohol 12% by Volume

2007 Organic Riesling

No Sulfites Added

Release Date: 02-15-2008 Alcohol: 12.0%

Residual Sugar: 1.7 % Acidity: 0.63, pH 3.22

Tasting Notes: Delicate floral notes are woven through a framework of intense aromas of yellow peach, ripe nectarine and a touch of pineapple to make an enticing package. The flavors of freshly picked peaches are combined with a hint of honeyed sweetness. The delicate balance is impressive, with the fruit flavors lingering through the crisp, clean finish.

Winemaker's Notes: Organic fruit is always given high priority during harvest, and that is especially true of Riesling, as almost all of the production goes into the NSA Riesling. The 2007 vintage was a classic one for Washington whites, and we kept a close eye on harvest times from all vineyards to insure fruit with nice natural balance. Picking the grapes at night allowed the fruit to be delivered in optimum condition, and destemming, crushing, and pressing were accomplished quickly. Fermentation using Epernay II yeast took approximately 17 days, and was stopped by chilling to leave a residual sugar just under 2%. The final blend is comprised of Riesling from four different Certified Organic vineyards: 39% Canales in the Yakima Valley, 24% Arete` from the Wahluke Slope, 24% from our Estate, and 2% from Pleasant in the Yakima. This year we have also blended 11% organic Muscat Canelli from our Estate, and the floral effect on the aromas is great. The wine was bottled in early February of 2008. 12,500 cases made.

