

BADGER MOUNTAIN

CERTIFIED ORGANIC VINEYARD

2008 RIESLING

COLUMBIA VALLEY | NO SULFITES ADDED (NSA) ORGANIC

TASTING NOTES

The sweet succulent aromas of bosc pears are woven with lilacs and just a hint of petrol. Asian pears unfold on the palate and mingle enticingly with citrus zest and cardamom. Brilliant crisp and exuberant finish that is reminiscent of classic Alsatian Riesling flavors. No oak, just great fruit flavors that delight the palate and the mind.

BLEND/VINEYARD INFO

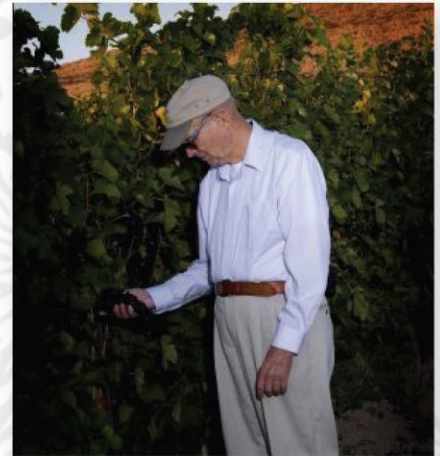
100% Certified Organic Riesling
46% Canales Vineyard, Yakima Valley
39% Badger Mountain Estate Vineyard, Columbia Valley
15% Aretè Vineyard, Wahluke Slope

WINEMAKER'S NOTES

The weather in 2008 was very cool through the spring and remained that way until June. We were thankful for the warm temperatures that finally hit in July and August. The grapes for this Riesling were harvested in October and November. The later harvest dates created very intense flavors due to the longer hang time on the vine. We harvest these grapes at night which allows for the fruit to be delivered in optimum condition, followed quickly by destemming, crushing and pressing. Fermented entirely in stainless steel to preserve the intense aromatics and bracing acidity, the finished wine remains as close to the grapes as possible. This vintage boasts abundant layers of fruit and spice that are beyond typical flavors for Washington State Riesling.

TECHNICAL DATA

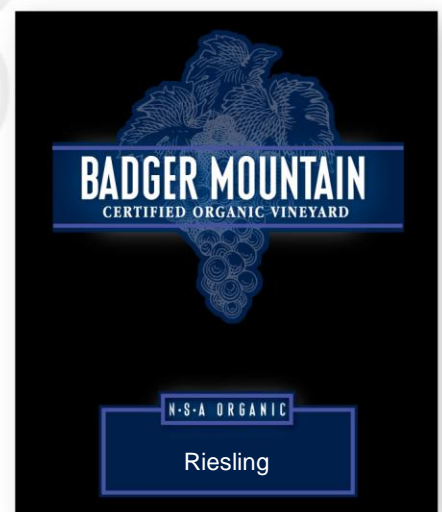
Release Date	3.15.2009	Acidity:	.089
Alcohol:	13.0%	pH	3.08
Residual Sugar:	1.70	Cases:	12,000



NATURAL PASSION.



RESPONSIBLE FARMING.



PURE WINE.