

2011 Dry Riesling Yakima Valley



CASES PRODUCED: 34

WINEMAKER NOTES

This is a blend of Riesling grapes sourced from two great Yakima Valley growers: Patricia O'Brien and Art den Hoed. Their growing style is very different but the results are successful. The wine expresses splendid minerality with lemon grass, gooseberry and citrus notes. Keeping in the Germanic style it is clean, crisp and refreshing. I think this one will age well, if you want to try, or drink it now to taste the great 2011 vintage.

Gord Taylor, Winemaker

VINEYARDS

Location: S.O. FRUIT, SEBASTIAN VINEYARD

Planted: 1991 **Aspect:** South

Soil: Warden silt loam. Light mantle of loess over slackwater sediments deposited by the Missoula

Floods

Location: FAR AWAY VINEYARD

Planted: 2003, virgin soil **Aspect:** East

Soil: Scoon Series. The Scoon series consists of shallow to a duripan, well drained soils formed in loess and silty alluvium over a duripan. Scoon soils are on ter-

races and alluvial fans.

WINEMAKING

Harvested by hand: November 14 2011

Brix: 21.0 **pH:** 3.2

Both Rieslings were crushed and pressed separately. The juice was blended together then filtered to re-

move sediment before fermentation.

Yeast: Lallemand RHST

Fermentation completed: 17 days

Maximum fermentation temperature: 63°F

DRY RIESLING

YAKIMA VALIFY

Wine Lore: The wine in this bottle is 100% Riesling, all from the Yakima Valley. But, whether sweet or dry, the Riesling in this bottle is a blend of grapes from two different vineyards. While each vineyard enhances slightly different characteristics of the grape, so does the wine style. With the 2011 Daven Lore Riesling, we offer both sweet or dry. Whichever wine you choose, this two vineyard wine showcases the fruity notes that make it Riesling.



TECHNICAL DATA

Alcohol: 12.0%

Residual sugar: 0.4 % Blend: 50% S.O. Fruit

50% Far Away Vineyard

Bottled: February 24 2012 Potential Aging: 1-2 years

FOOD PAIRINGS

Serve chilled at 45°F Crab Rangoon Pad thai Gyoza Grilled shrimp

