

# 2015 Sweet Riesling Yakima Valley

CASES PRODUCED: 72

#### WINEMAKER NOTES

The fruit grown for our sweet and dry Riesling comes from a late season harvest location in Patricia O'Brien's Yakima Valley vineyards. The fruit is grown in a fan style trellis to produce very small clusters of flavor packed fruit. As night temperatures drop, the sugars and flavors climb. This year's sweet Riesling has tropical floral notes and a greenish gold color. Honeysuckle is the first aroma to capture your attention followed by guava, mandarin orange and a splash of lemon. As the wine warms, apricot aromas begin to show. Balancing acid with sugar is one of the cool challenges of knowing when to stop a wine's fermentation. The acid to sugar in this vintage is perfectly balanced to bring out a crisp, refreshing finish. Historically this wine doesn't stay in the tasting room for as long as I would like and, with all the preorders, it's going to be gone very soon.

Gordon Taylor, Winemaker

Sonya Says, "Delightful deliciousness as always..."

### **VINEYARD**

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.

### WINEMAKING

Harvested by hand: October 19, 2016

Brix: 22.5 pH: 3.10

Pressed: November 10, 2015 Yeast: Lallemand Lalvin RHST

Fermentation stopped by filtration: 23 days Maximum fermentation temperature: 67°F

# SWEET RIESLING

YAKIMA VALIFY

Wine Lore: This single vineyard wine comes from grapes grown by Patricia O'Brien of S O Fruit. Patricia comes from a well established agricultural family in this growing region and carries on the tradition as a fruit grower. Her carefully and thoughtfully tended vines reflect her love of the land. This sweet and fruit forward wine reflects Patricia's passion for her heritage.



#### **TECHNICAL DATA**

Alcohol: 10.3% Final pH: 3.00

Residual sugar: 6.0% Cases Produced: 72

**Bottled:** February 25, 2016 **Potential Aging:** 1-2 years

## FOOD PAIRINGS

Serve chilled at 55°F
Apple crisp
Poached pears
Peach cobbler

Prosciutto wrapped cantaloupe

Pad Thai

