



# 2010 Dry Riesling Yakima Valley

**Daven Lore**  
winery

**CASES PRODUCED: 50**

## WINEMAKER NOTES

This Yakima Valley Dry Riesling is a pale light green and gold color. It opens up with tropical fruits then goes directly to gooseberry and melon with a hint of lime. I like the backing of a nutty, almost creamy, soft aroma, likely delivered from the yeast (RHST) which was isolated from the Heiligenstein region of Austria. I get a green tea flavor with a good bit of stony minerality. A good crisp acidity makes me think that Thai food, a spicy stir-fry or hot pot will pair very well.

*Gord Taylor, Winemaker*

## VINEYARD

**Location:** Far Away Vineyard

**Planted:** 2003

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

**Aspect:** Southwest

## WINEMAKING

**Harvested:** October 19 2009 by hand

**Brix:** 24.5

**pH:** 3.12

**Yeast:** Lallemmand RHST

**Fermentation completed:** 12 days

**Maximum fermentation temperature:** 67°F

**Barrels:** Stainless Steel

## DRY RIESLING

YAKIMA VALLEY

**Wine Lore:** When the Washington wine industry began to reestablish in the 1970s and 1980s, Riesling ruled the roost for whites. The grape is well suited to the climatic conditions of central Washington's Yakima Valley. As the wine industry grew, other whites gained a lot of ground and, following our colleagues in California, Chardonnay took the lead. But times have changed in Washington and with the 2010 vintage, Riesling regained its place as the most planted and most produced white in the state. One sip of this crisp, clean wine will remind you why.



## TECHNICAL DATA

**Alcohol:** 14.9%

**Residual sugar:** 0.05%

**Final pH:** 3.12

**Blend:** 100 %

**Potential Aging:** 0-3 years Ready now

## FOOD PAIRINGS

Serve chilled at 45°F

Chicken and seafood stir fries

Thai chicken and seafood dishes

Spicy cuisines (chiles, curries)

Hot Wings

