

WASHINGTON

SINCE *Hills* 1988



2016 RIESLING

WASHINGTON STATE

TASTING NOTE

“Some zest of orange peel, dried apricot, and hint of red roses on the nose. A lemonade-like sweet/tartness with hints of ripe pineapple and slight minty finish. Refreshing like your favorite mojito!”

—Hal Landvoigt, Winemaker

VINTAGE BACKGROUND

The 2016 growing season started quickly with warm temperatures across Washington, encouraging vigorous vine development. By late June, temperatures cooled considerably, creating optimal growing conditions for fruit maturation. In late summer, rain came to the vineyard and helped ease vine stress, while the vineyard teams worked tirelessly to ensure the canopies and fruit clusters would produce top quality grapes. White varieties will express lush, tropical notes.

VINEYARDS

Fox, Olsen, Hancock

Known for its many and varied microclimates (cool, warm, windy, hilly, flat), Columbia Valley is the umbrella AVA under which many of the state’s sub-AVAs fall. While it contains 99% of wine grapes grown in Washington State, 6,851 of its acres are unique to the Columbia Valley and don’t overlap another sub-AVA in the state.



WINEMAKING

HARVESTED: October 2016

AGING: Stainless steel tanks

BLEND: 100% Riesling

PH: 3.04 | TA: 6.40 g/l | ALC: 11.98%