



2013 Vintage Riesling

Ancient Lakes of Columbia Valley-Washington State

Tasting Notes

Aromas of apricot and white peaches carry through the sweet mid palate with flavors of dried apricot, stone fruits and honey. Balanced on the finish with natural acidity.

Vintage

Bud break occurred much earlier than normal, with above average temperatures leading through mid September. At this point we experienced a period of cooler temperatures extending harvest in to early November with well balanced ripeness.

Vineyard

Two Gun 100% Ancient Lakes of Columbia Valley AVA

Composition

Riesling 100%

Winemaking

Direct to press, cold settled overnight. Inoculated with VIN 13 and fermented for 32 days and arrested at 30.9g/L RS. Wine was kept sur lies for 3 months and bottled mid April.

Technical Data

TA	9.6 g/L
pH	3.08
Alcohol	12.3%
RS	30.9 g/L
MA	2.60 g/L
Yeast Strain	VIN13
Cases Produced	1200