

Late Harvest Riesling

DESCRIPTION:

Originating in Germany, these grapes are grown in Washington State and left on the vine well into the fall to intensify in taste and sweetness. A very low-yield produces an intense Riesling flavor.

PRODUCTION METHOD:

Cool-fermented in stainless steel at 62°F. The lower temperature helps to preserve the natural aromas found in the grape, and enhances the bouquet.

PAIRINGS:

Enjoy with orange chicken. Pair with NY style cheesecake or peach cobbler.



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Cellar Life: 1-2 years

Appellation: Columbia Valley, WA

Serving Temperature: 46° F

Residual Sweetness: 6.1%

PH (Acidity): 3.15

Alc. By Volume: 10%

Product UPC: 728284000379

INSPIRATION: The Yakima Valley, where these grapes are grown, is much like a desert. A long summer full of hot days and cool nights is coupled with irrigation from the Columbia River. These key factors lead to consistent growth of Riesling. Late harvest grapes are left to shrivel and lose their moisture well into October, and when pressed, they release a condensed super sweet nectar-like juice. The low-yield grape juice is fermented into a smooth dessert wine. We like to pair it with New York cheesecake. Take a sip, then a bite of cheesecake, then another sip and experience the two tastes in a new way!

Our Mission

To delight our guests by offering fine wine in crystal glassware. To produce a precisely balanced wine list with spotless equipment in a modern winemaking facility. To create unique spaces in a nationally recognized historic building including 150 year-old barrel-aging tunnels, a charming 45 year-old tasting room, relaxing top-story lounge, and a calming terrace overlooking Lake Michigan. To not take ourselves too seriously. To make guests want to return!

