

Riesling



DESCRIPTION:

This very popular and award-winning wine presents a distinct floral character with underlying acidity. Well-rounded and balanced, it adapts to many cuisines, especially chicken, fish, and Asian food.

PRODUCTION METHOD:

Cool fermented in stainless steel at 58°F. The lower temperature helps to preserve the natural aromas found in the grape and enhances the bouquet.

PAIRINGS:

Enjoy with lighter fare, spicy foods, and delicate cheeses. Serve this wine with grilled mahi mahi, or with something as simple as a spinach salad with strawberries and a sweet poppyseed vinaigrette.

INSPIRATION:

Riesling has been on our tasting guide since 1996, when our winemaker, Aric, first returned from graduate school to begin producing vinifera wines. Within five years, the wine won multiple gold medals. On March 5, 2001, Aric received the Gold Taste Award from the American Tasting Institute onstage at Carnegie Hall. He was one of only 22 winemakers to be presented with the award, and his was the only Riesling to be awarded at the competition. In talking to winemakers backstage before the presentation, Aric took great joy in answering the question, "So where are you from?"

Serving Temperature: 46°F

Cellar Life: 1-2 years

Appellation: Rattlesnake Hills Columbia Valley, WA

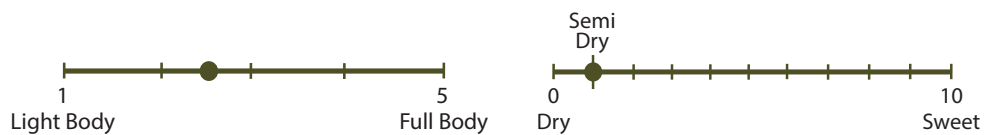
Residual Sweetness: 1.2%

Alc. By Volume: 12.6%

Product UPC: 728284000454



SEE ONLINE



OUR MISSION:

To create an innovative and diverse wine experience.

