

# RYAN PATRICK

## 2017 RIESLING OLSEN BROTHERS VINEYARD



**AVA:** Yakima Valley

**VINEYARDS:** Olsen Brothers Vineyard

**WINEMAKING NOTES:** The grapes were gently pressed and the juice was cold settled. After racking off the solids, the juice was inoculated and allowed to ferment slowly for approximately 30 days, until the proper residual sugar/acid balance was achieved. At that point, the juice was chilled to halt the fermentation and stabilize the wine.

**WINEMAKER COMMENTS:** “Olsen Brothers Vineyard attains the ripe character we consistently like in our Riesling. The acid and sugar balance is complementary to the fruit characters in the wine. We designated this single vineyard Riesling to capture the distinct expression of Yakima Valley fruit. – Kendall Mix, Winemaker

**TASTING NOTES:**

**AROMA:** Ripe pear, white peach and orange blossom with hints of fresh apples and mineral undertones.

**FLAVOR:** A pleasing round entry with fresh acidity, a fruit driven mid palate and a clean refreshing finish.

**VARIETAL(S):** 100% Riesling

**DATE OF HARVEST:** October 20, 2017

**BOTTLED:** February 2018

**ALCOHOL:** 11 %

**BRIX:** 20.8

**TA:** (g/L): 8.10

**PH:** 3

**RS:** 1.7%

**AGING:** Stainless steel for three months