

RYAN PATRICK

2018 RIESLING OLSEN BROTHERS VINEYARD

AVA: Yakima Valley

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 COMMENT: “Olsen Brothers Vineyard attains the ripe character we consistently like in our Riesling. The acid/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 2018

BOTTLED: January 2019

ALCOHOL: 12%

BRIX: 20.8

TA: 8.1 g/L

pH: 3

RS: 1.7%

AGING: Three months in stainless steel tanks.

