



# RP

## 2019 RIESLING

YAKIMA VALLEY

**AVAs:** 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.

*"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:** Apricot, white peach, and honeysuckle with hints of floral.

**FLAVOR:** Stone fruit by mouth, a moderate sweetness and crisp, citrus finish.

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

**DATE OF HARVEST:** October 25, 2019

**BOTTLED:** January 2020

**ALCOHOL:** 11.5% **TA(gal/L):** 7.3 **pH:** 3.05 **RS:** 1.47%

**AGING:** Aged three months in stainless steel tanks.