

## 2007 RIESLING

### GROWING SEASON

- ▶ The mild winter allowed the vines to remain in good shape throughout the cold months.
- ▶ In May, one to two weeks before bloom, temperatures spiked to 100 degrees for about a week.
- ▶ The heat spike led to a smaller canopy which allowed for more light penetration, and contributed to good flavor development in the fruit. The hot temperatures also contributed to smaller berries with concentrated flavors.
- ▶ During fruit set the weather conditions were favorable and the summer saw mild to average temperatures.
- ▶ Veraison started 10 days ahead of average
- ▶ At the beginning of harvest, temperatures were moderate, and October weather was ideal for harvest.

### VINEYARDS

- ▶ Select Columbia Valley vineyards are used to produce Grand Estates Riesling.
- ▶ Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- ▶ The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- ▶ Vines are planted north to south on south and southeast facing slopes.

### VINIFICATION

- ▶ At the peak of flavor ripeness select vineyard blocks were harvested.
- ▶ Whole clusters were fed directly into a membrane press where the juice was quickly but gently separated from the stems, skins and seeds.
- ▶ After pressing, 100% of the juice cold-settled with enzymes for two days to remove solids.
- ▶ The crystal-clear juice was inoculated with Steinberger and other yeasts to initiate the 20-30 day fermentations.
- ▶ Cool temperatures throughout the winemaking process enhanced the naturally clean, floral character and crisp acidity.

VINEYARDS ▶ 100% COLUMBIA VALLEY

BLEND ▶ 100% RIESLING

HARVEST DATE ▶ SEPTEMBER 13, 2007

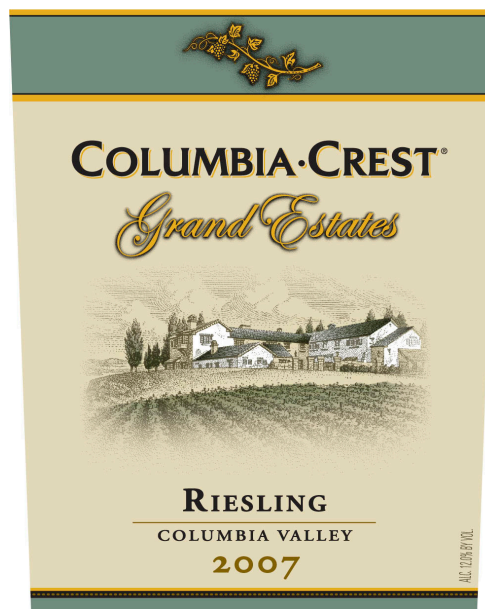
FERMENTATION ▶ 20-30 DAYS WITH STEINBERGER, QA23, R2 & R-HST YEASTS

ALCOHOL ▶ 12.0%

TOTAL ACIDITY ▶ 0.67G/100ML

PH ▶ 3.15

RS ▶ 2.30



### TASTING NOTES

*“Bright aromas of orange zest and apples are complimented by a hint of minerality. Rich, lingering flavors of pear and mandarin orange are accentuated by crisp acidity, leading to a lively, vibrant finish.”*

*Ray Einberger*

RAY EINBERGER ▶ COLUMBIA CREST ▶ WINEMAKER