

TWO | VINES

2008 RIESLING

GROWING SEASON

- A perfect ripening season with full crop yields and restrained sugar levels led to outstanding wines from Washington state's vineyards in 2008.
- Harvest began 10 days later than normal due to cool spring weather and a moderate summer.
- Hot weather in August provided ideal ripening conditions for grapes across all varietals and harvest was quickly ramped up in order to obtain fruit at the optimum ripeness.

VINEYARDS

- Columbia Valley vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- 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

- After pressing, the juice was cold-settled then clean racked off solids.
- Inoculations with Steinberger yeast initiated 20-30 day fermentations.
- Cool temperatures throughout the winemaking process enhanced the naturally clean, floral character and crisp acidity.

TASTING NOTES

"This delicate Riesling offers aromas of peach blossoms and green apples. Flavors of apple, pear and citrus rest against a lean frame and finish with clean, crisp acidity on the palate."

Ray Einberger

Ray Einberger, Winemaker

VINEYARDS

Horse Heaven Hills, Yakima Valley,
Columbia Valley & Rattlesnake Hills

HARVEST DATE

October 7, 2008

FERMENTATION

20-30 days with
Steinberger yeast

ALCOHOL

11.5%

TOTAL ACIDITY

0.69 g/100mL

PH

3.04

SUGAR

3.35 g/100mL

