

# PACIFIC RIM SWEET RIESLING

We pick our Riesling grapes early (20-21 Brix). Refreshingly sweet with a lively mouthfeel. Fresh and fruity with flavors of pineapple and peach. We use only native yeast and ferment at low temperatures in stainless steel tanks – there is no use of oak barrels or malolactic fermentation. We stop the fermentation at about 7% residual sugar, and we clean the wine rapidly to retain as much freshness and fruitiness as possible. We leave a fair amount of natural carbon dioxide in the wine to create a lively mouthfeel.

The resulting wine is moderately sweet and refreshingly low in alcohol- with flavors of pineapple and peach. Our Sweet Riesling brings perfect balance to all fiery fare - especially Thai, Szechwan and Caribbean cuisine... or simply enjoy as an aperitif.

## BOUQUET

Honey, pear and orange blossom. Wonderfully aromatic.

## TASTE

Sweet, bright acidity with pineapple and white peach.

## FOOD PAIRING

Ideal with fiery fare – especially Thai, Szechwan, Mexican, Middle Eastern, and Caribbean cuisine.

## ORIGIN

Columbia Valley, Washington

## VARIETIES

100% Riesling

## ANALYSIS

Alcohol 8% Vol

Total Acidity 7.2 g/l

Residual Sugar 73.3 g/l

## Alcohol

8%

