



# 2014 KUNGFU GIRL RIESLING

*Crushed minerals run through the heart of this pure and satisfying Riesling. The aromas of white peach, lime leaves, Linden tree, and crush stone echo in the palate with a long, fresh finish.*

---

## BLEND

100% Riesling

---

## APPELLATION

Ancient Lakes

---

## PRODUCTION

100% Whole Clustered Press  
Yeast: RHST, Vin 13, Native  
Two Months Barrel-Aged on Lees

---

## WINE ANALYSIS

8.3 grams/L Total Acidity  
3.04 pH  
12% Alcohol  
1.45% Residual Sugar g/100mL

---

## UPC

184745000041

---

## CURRENT & PAST SCORES

### 90 Points, *Robert Parker's Wine Advocate*

"Always delicious, as well as an insane value, the 2014 Kung Fu Girl Riesling offers lots of exotic citrus, lychee and minty notes in a medium-bodied, delicious, vibrant profile on the palate. Downright gulpable, yet with plenty of classic Riesling flair, buy this beauty by the case and drink it over the coming year or so."

### 89 Points, *Wine Spectator*

#### "Top 100 Wines" in 2014 and 2013, "Best Value" Five Years in a Row

"Light and refreshing, with pretty pear, apple and floral flavors on a sleek frame. Shows a hint of green tea on the off-dry finish. Drink now."

## VINEYARD

*The vineyards we work with are farmed using the most up to date sustainable practices.*

**Evergreen:** Planted in 1998 by Jerry Milbrandt, the vineyard rows lie along a stretch of steep cliffs above the Columbia River, in one of the state's newest AVA's The Ancient Lakes. A cooler site due to river influence, the soils are composed of fragmented basalt, gravel silt, and caliche deposited during ice age floods. As with all of Milbrandt's vineyards, Evergreen is farmed using sustainable practices. This site produces fruit with sublime mineral character and great acidity, a balance that winemakers adore.

## VINTAGE

2014 had an early spring and a wonderful, long summer with cool nights to help maintain great acidity in the grapes. Going into the fall, temperatures cooled down quite a bit throughout the state, and we were able to hang the fruit for a longer period of time before harvest. This combination allowed us to develop more complex flavors, while still maintaining the acidity, to produce bright, focused white wine.

