

2005

Reserve

RIESLING ICE WINE

Yakima Valley

"Rich concentrated flavors of apricot and honey with subtle nuances of minerals flow out of the glass. A delicate balance of sugars and natural acids in the wine creates harmony while crisp acidity balances the residual sugar resulting in a clean refreshing finish."

Keith Pilgrim - Winemaker

RED MOUNTAIN, WASHINGTON STATE

Vineyard

Cherry Hill Vineyard

Growing Conditions: Some of the oldest Riesling vines in the state (47 years old) were selected for our 2005 Riesling Ice Wine. Grown on a steep southern slope in shallow, sandy, high carbonate soils, these Riesling vines are cropped very low (2-3 tons/acre) allowing for great intensity and concentration of flavors in the resulting fruit.

Blend

100% Riesling

Harvest

Sugar - 48.9° Brix

Frozen grapes were hand loaded whole cluster into the presses while still frozen and pressed at night to maintain the frozen characteristics of the fruit. Pressing the frozen grapes allowed much of the water to remain in the press with the skins and seeds as ice crystals. The resulting juice is concentrated in both sugars and flavors. Cold fermentation in stainless steel tanks allowed us to capture the delicate aromas and flavors of the ice wine.

Bottle

Titratable Acidity - 0.95g/100ml

pH - 3.60

Residual Sugar - 25.3% by volume

Alcohol - 11% by volume

Production - 414 cases



**Terra
Blanca**
WINERY AND ESTATE VINEYARD
Red Mountain, Washington State