

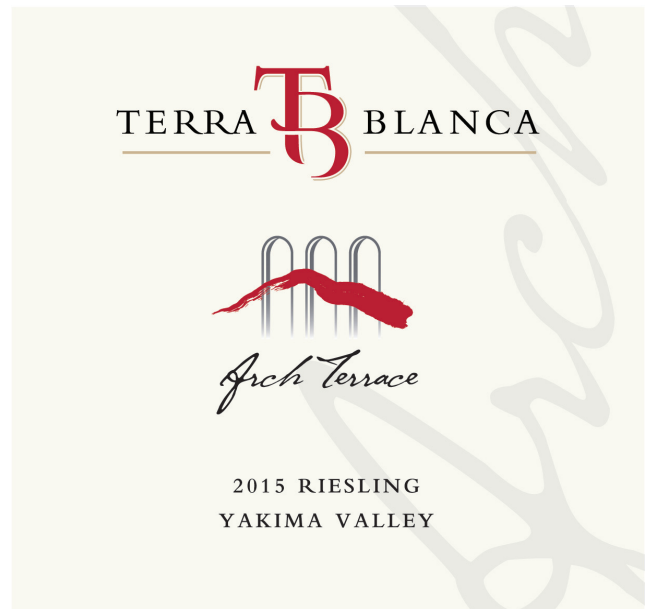


2015 ARCH TERRACE RIESLING

100% Riesling

“Inviting aromas of honey and apricot with hints of citrus and pear lead to concentrated flavors of honey and apricot with notes of minerality on the palate. The vibrant acid backbone carries the palate flavors on a lingering finish with touches of tropical flavors. Grown on low-vigor vines planted in the mid 1950s, our Arch Terrace Riesling is a great choice with Asian-influenced cuisine, grilled sea bass or citrus-glazed pan seared pork loin chops.”

Keith Pilgrim,
Owner/Winemaker



VINEYARD

Cherry Hill Vineyard, Yakima Valley

GROWING CONDITIONS

The 2015 growing season set the record for total heat units and is the warmest growing season ever recorded in Washington state. Our Arch Terrace Riesling was harvested in late September a full three to four weeks ahead of normal. The resulting fruit has great concentration of flavors with vibrant natural acidity.

HARVEST

Sugar - 22.4° Brix / Titratable Acidity - 0.810g/100ml / pH - 3.18

WINEMAKING

Stainless steel fermentation maintained the beautiful fruit aromas and flavors and the 0.85% residual sugar maintains the vibrant fruit and balances the bright acidity perfectly.

BOTTLE

pH - 3.30 / Titratable Acidity - 0.780g/100ml / Alcohol - 13.5% by volume / Production - 862 cases