



2016 Evolution Riesling

VINTAGE: 2016

APPELLATION: Columbia Valley

GRAPE VARIETIES USED: 100% Riesling

TYPE OF FERMENTATION: 100% stainless steel tank

ALCOHOL: 12%

RESIDUAL SUGAR: 18.3g/L

DATE BOTTLED: June 2017

APPROXIMATE LIFESPAN IN A PROPER CELLAR: 4-6 years (best within first 1-2 years)

NUMBER OF CASES PRODUCED: 862

SUGGESTED RETAIL: \$12

WINEMAKER NOTES:

Our 2016 Evolution Riesling is crafted with the grapes from the largest growing region in Washington, the Columbia Valley. The lack of a fall or winter during 2015 could notably be the result of one of the warmest vintages on record, 2016. Despite the start of the season with heat, June bounced back to resemble the normal temperatures of the season. The heat of the 2016 vintage led to a large crop. With little to no rain in the Columbia Valley, irrigation is required to ensure the vines thrive. Wines from the Columbia Valley tend to have minimal vintage variation because of the acute attention wine growers in the region have with irrigation systems in place. Despite the challenges of growing in the Columbia Valley, this region always produces fantastic wines.

TASTING NOTES:

Our 2016 Evolution Riesling is both zingy and bright that it will wake up your taste buds and brighten your day. Like a stealthy wolf in sheep's clothing, our Riesling is slightly sweet on the outside yet packs a punch. It has a core of acidity that grabs your attention and makes it food's best friend. There are notes of white peach, ripe cantaloupe, bright acid, granny smith apple, and jasmine. The Riesling pairs perfectly with stinky cheese, spicy anything, luscious sauces, salty snacks, kettle corn, and on and on and so forth.