

TWO VINES

COLUMBIA•CREST

2012 RIESLING

GROWING SEASON

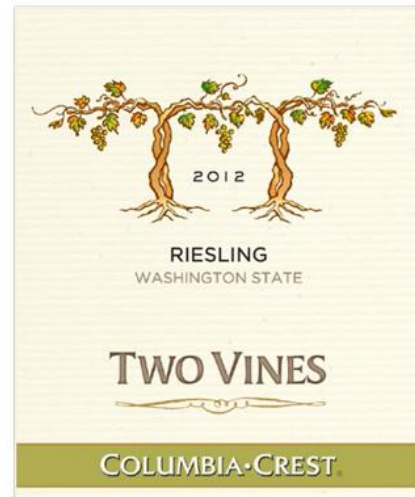
- ▶ Spring temperatures in Eastern Washington started off relatively cool but rose quickly, and the region soon settled in to a more typical weather pattern.
- ▶ Summer was predictably warm though without any prolonged excessive heat events, with temperatures rarely breaking 100° Fahrenheit.
- ▶ Late summer and early fall brought on slightly cooler daytime highs and a significant diurnal shift, a pattern that continued well into October.
- ▶ A few sporadic rain showers in mid-to-late October were quickly dissipated by persistent winds and had no effect on the harvest.
- ▶ Overall the 2012 harvest was outstanding; the white whites are flavorful with beautiful natural acidity.

VINEYARDS

- ▶ The designation "Two Vines" refers to Columbia Crest's trellising method. Vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- ▶ Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- ▶ The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- ▶ Vines are planted north to south on south and southeast facing slopes.

VINIFICATION

- ▶ Fruit was fed directly into presses where the juice was quickly but gently separated from the skins and seeds.
- ▶ After pressing, the juice was cold-settled then clean racked off solids.
- ▶ Inoculations with a number of yeast strains initiated 20-30 day fermentations.
- ▶ Cool temperatures throughout the winemaking process enhanced the naturally clean, floral character and crisp acidity.
- ▶ After blending, the wine was clarified and lightly filtered before bottling, assuring stability and freshness.



APPELLATION ▶ Washington State

FIRST HARVEST DATE ▶ 9/29/2012

FERMENTATION ▶ 20-30 days

ALCOHOL ▶ 11.5%

TOTAL ACIDITY ▶ 0.74 g/100mL

PH ▶ 3.00

RS ▶ 3.5

TASTING NOTES

This unrestrained Riesling opens with enticing aromas of spiced peach and white flowers with a hint of lime zest. Nuances of peach and nectarine complement a core of ripe apricot flavors. Tangy acidity amplifies the racy feel of this wine and offsets the initial impression of sweetness.

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