PACIFIC RIM

PACIFIC RIM DRY
RIESLING

Endlessly versatile. Crisp, dry and lush with flavors of citrus, jasmine and minerals.

100% Columbia Valley, WA. Purest winemaking possible – sustainably produced, all native yeasts, no oak, no malolactic. A perfect exploration of sweetness – covering the classic residual sugar spectrum of Riesling.

SOIL
Wind-blown loess on basalt bedrock.

PRODUCTION TECHNIQUE
We pick our grapes relatively early (22-23 Brix). The Riesling juice is fermented at cold temperatures for 30 days and then aged in stainless steel tanks. We leave our dry wines sur lie post fermentation for five months and we stir the lees once or twice a week. All our Rieslings are fermented with native yeasts. We use no oak and no malolactic fermentation on this wine – it's as pure and unmanipulated as it gets.

BOUQUET
Fragrance of fresh jasmine.

TASTE
Citrus, white peach and minerals.

FOOD PAIRING
Ideal with Asian & European cuisine and a wide variety of seafood, cheeses and cold meats.

ORIGIN
Columbia Valley, Washington

VARIETIES
100% Riesling

ANALYSIS

Alcohol	12.5% Vol
Total Acidity	6.7 g/l
Residual Sugar	3.6 g/l

SIZE(S)
750ml 8 99552 00101 2

PACK(S)
750ml 12pk

©2022 Pacific Rim Wines, Old Brookville, NY. Information may change vintage to vintage.

pacificrimwinery.com /pacificrimwine /pacificrimwine /rieslingrules