PACIFIC RIM

Just the right amount of sweetness and complexity. Bright crispness, subtle sweetness and aromas of jasmine, pear and apricot.

PACIFIC RIM
RIESLING

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 on this wine – it's as pure and unmanipulated as it gets.

BOUQUET
Jasmine, pear and apple.

TASTE
Apricot, jasmine with a balanced crispness and balanced sugar level.

FOOD PAIRING
Pacific Rim Riesling is ideal with spicy Thai and Mexican cuisine, and even rich cuisine such as French and German.

ORIGIN
Columbia Valley, Washington

VARIETIES
100% Riesling

ANALYSIS

Alcohol	11.5% Vol
Total Acidity	6.8 g/l
Residual Sugar	25.2 g/l

SIZE(S)
750ml 8 99552 00103 6
19.5L keg

PACK(S)
750ml 12pk

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