PACIFIC RIM

PACIFIC RIM SWEET
RIESLING

Refreshingly sweet with a lively mouthfeel. Fresh and fruity with flavors of pineapple and peach.

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 Riesling grapes early (20-21 Brix). We use only native yeast and ferment at low temperatures in stainless steel tanks – there is no use of oak barrels or malolactic fermentation. We stop the fermentation at about 7% residual sugar, and we clean the wine rapidly to retain as much freshness and fruitiness as possible. We leave a fair amount of natural carbon dioxide in the wine to create a lively mouth feel.

BOUQUET
Honey, pear and orange blossom.
Wonderfully aromatic.

TASTE
Sweet, bright acidity with pineapple and white peach.

FOOD PAIRING
Ideal with fiery fare – especially Thai, Szechwan, Mexican, Middle Eastern and Caribbean cuisine.

ORIGIN
Columbia Valley, Washington

VARIETIES
100% Riesling

ANALYSIS

Alcohol	8% Vol
Total Acidity	7.2 g/l
Residual Sugar	73.3 g/l

SIZE(S)
750ml 8 99552 10227 6

PACK(S)
750ml 12pk

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