



2004 Riesling

Columbia Valley, Washington

THE WINE

Every year several of our finest Riesling vineyards stand head and shoulders above the rest. Typically, these lots are earmarked for Hogue Late Harvest White Riesling, but for our inaugural vintage of Genesis Riesling, we chose several of these vineyard blocks, earmarked them for Genesis and picked them at the optimal ripeness to make a drier style of wine. What resulted is a beautifully balanced, intense Riesling with aromas of ripe mandarin orange, clove, pineapple, jasmine and apricot. Rich and crisp, this wine has citrus and stone fruit on the palate. The balance between its racy acidity and subtle sweetness makes the Genesis Riesling wonderful as an aperitif or a delicious complement to spicy Southeast Asian dishes such as chicken or prawn satay.

THE VINTAGE AND VINEYARDS

A hard freeze in January reduced the overall crop by about ten percent. A warm spring was followed by a warmer than usual summer. An early harvest was expected but cool weather in early September slowed development and allowed for a relatively normal harvest. Dry weather in late September and October allowed for extended hang time and excellent ripening. The grapes were harvested between October 3 and 19 from the Sunnyside, Crawford, and C&M vineyards.

THE WINEMAKING

The Genesis Riesling was allowed to slowly ferment at between 50-60 °F down to a low level of residual sugar. The wine was then cold stabilized and, to retain the fresh fruit flavors, it aged for just 3 months in stainless steel prior to bottling.

THE NUMBERS

Appellation: Columbia Valley

Varietal Percentage: 100% White Riesling

Harvest Brix: 23.3°

Residual Sugar 1.25%

TA: 0.66 g/100 ml

pH: 3.29

Alcohol: 13.1%

Release Date: March 2005



GENESIS

by Hogue