



2005

G|E|N|E|S|I|S

by Hogue Cellars

Riesling



THE NUMBERS

- › **Appellation:** Columbia Valley
- › **Varietal Percentage:** 100% White Riesling
- › **Harvest Brix:** 22.8 °
- › **Residual Sugar:** 1.5%
- › **TA:** 0.77 g/100 ml
- › **pH:** 3.09
- › **Alcohol:** 12.6%
- › **Case Production:** 3,084
- › **Release Date:** March 2006

Columbia Valley, Washington

THE WINE

Every year some of our finest Riesling vineyards stand head and shoulders above the rest. We chose several of these vineyard blocks, earmarked them for Genesis and picked them at the optimal ripeness. What resulted is a beautifully balanced, intense Riesling. Rich and crisp, the wine has aromas and flavors of orange, grapefruit zest, peach and lush pineapple. The balance between its racy acidity and moderate sweetness makes the Genesis Riesling wonderful as an aperitif or a delicious complement to spicy Southeast Asian dishes such as chicken satay.

VINTAGE AND VINEYARDS

Record low snowfall during the winter led to the threat of drought. Careful water management by Hogue growers resulted in a successful, high quality season. Warm spring weather was followed by a warmer than normal summer. However, the lack of any extremely hot days in July and August led to excellent fruit quality. September and October were cool and dry, resulting in vibrant aromatics and crisp acids in the white wines. The grapes were harvested between September 19th and October 12th from the Sunnyside and Olsen vineyards in the Yakima Valley, a cooler area within the Columbia Valley that has ideal growing conditions for Riesling.

WINEMAKING NOTES

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.