

2004 Late Harvest White Riesling

Columbia Valley, Washington

THE WINE

Hogue has developed a style with Late Harvest White Riesling that includes a moderate level of sweetness, richness, viscosity and crisp balancing acidity with just a hint of complexity from the noble rot, *Botrytis cinerea*. The 2004 bottling was produced from our best Riesling vineyards, which have the ability to ripen to the required 24+ Brix level. At that level of ripeness the wine develops its trademark tangerine/apricot flavors and being grown in the cooler climate of Washington State it retains its acidity and crispness. The 2004 Late Harvest White Riesling has aromas and flavors of dried apricot, tangerine, orange peel, vanilla, raisin, and powdered sugar. The wine has good sugar to acid balance. Pair it with fruit sorbets, poached pears or hot apple pie.

THE VINTAGE AND VINEYARDS

A normal spring was followed by a hotter than average summer. Cool, wet weather in early September drew out the harvest, permitting a longer hang time for the grapes. Dry, warm weather in late September allowed for excellent ripening in all varieties. Because of the dry conditions in eastern Washington, botrytis levels at harvest were low and the finished wine has brilliant fruit flavors. Few other Rieslings can boast the intense apricot and tangerine flavors found in our Columbia Valley grapes. Harvest lasted from mid September to mid October, and the grapes came predominately from vineyards located in the coolest Washington growing region, the Yakima Valley.

THE WINEMAKING

To preserve the lovely fruit qualities of this wine, the juice was fermented entirely in stainless steel, using Epernay II, GRE, and BA11 yeast at temperatures of 48-60° F. The wine was bottled in December 2004 for January 2005 release.

THE SCREWCAP SEAL

Hogue Cellars has switched to screwcap seals following its four-year closures study, which found that screwcaps best preserve wine quality in the bottle, keep flavors freshest, eliminate the threat of cork taint, and ensure consistency of flavors.

THE NUMBERS

Brix at Harvest: 24.1°

pH: 3.25

TA: 0.71 g/100 ml

RS: 4.5 g/100 ml

Alcohol: 11.7%

Varietal Percentages: 96% White Riesling, 4% Gewürztraminer

Release Date: January 2005



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