

# 2005 Late Harvest White Riesling

Columbia Valley, Washington

## THE WINE

Eastern Washington's low annual rainfall and cool nights during the growing season make it the perfect area for producing consistently great late harvest wines. 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 2005 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 2005 Late Harvest White Riesling has aromas and flavors of dried apricot, tangerine, and powdered sugar with a hint of cocoa and mint on the finish. The wine has excellent sugar to acid balance. Excellent as an aperitif or paired with fruit sorbets, poached pears or warm apple crisp.

## THE VINTAGE AND VINEYARDS

Record low snowfall during the winter led to the threat of drought, but careful water management by Hogue growers led to 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 ripening. September and October were cool and dry, resulting in vibrant aromatics and crisp acids in the white wines. Because of the dry conditions in Eastern Washington, botrytis levels at harvest were low and the finished wine has brilliant fruit flavors. Harvest began on September 30 and finished on October 27, 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 and Steinberger yeast at temperatures of 50-60° F. The wine was bottled in December 2005 for January 2006 release.

## THE NUMBERS

Varietal Percentage: 100% Riesling

Average Brix at Harvest: 24.4°

Residual Sugar: 4.75

TA: 0.70 g.100ml

pH: 3.15

Alcohol: 12.0% by volume

Release Date: January 2006

