

# 2005 Riesling

Columbia Valley, Washington

## THE WINE

During the grape growing season, Eastern Washington boasts warm summer days followed by cool nights, ensuring that grapes ripen fully while retaining ample natural acidity. That even ripening gives Washington State Rieslings a trademark apricot and tangerine flavor that sets them apart. The 2005 Riesling opens with a mélange of aromas: orange blossom, jasmine, dried apricot, and tangerine. The palate is creamy, with apricot flavors. A naturally crisp acidity balances the slight sweetness, providing a refreshing finish. The winemakers recommend pairing the Riesling with a chef's salad, fresh spring rolls or sushi.

## THE VINTAGE AND VINEYARDS

Record low snowfall during the winter led to the threat of drought. 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 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 15 and October 27, from vineyards including Goose Ridge, Arrowsmith, Olsen, Carpenter, Brooks, Crawford, and Pearson.

## THE WINEMAKING

Riesling is at its best in Eastern Washington when it's picked fully mature, fermented cold to preserve its fresh fruit, then enjoyed within a year or two of bottling. All of our Riesling ferments in stainless steel at between 50 and 60 degrees F. To keep the fruit focus, the new wine goes directly from stainless steel tank to bottle.

## 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

Appellation: Columbia Valley

Brix at Harvest: 23.3°

TA: 0.70 g/100ml

pH: 3.17

RS: 1.6 g/100ml

Alcohol: 12.7% by volume

Release Date: January 2006



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