



2022 Dry Riesling

Columbia Valley
Cases Produced: 63

Daven Lore
winery

WINEMAKER NOTES

Washington state started growing Riesling as one of the first wine grapes that could handle our cool climate. Not only did it succeed, Riesling became a cornerstone wine of our region. At first sip the clean crisp flavors abound with apricot, honeydew melon, pineapple and lime. The end note on this wine, a hint of allspice, further enhances how well this Riesling pairs with many foods, from seafood to curry, and it particularly complements spicy foods.

Gordon Taylor, Winemaker

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Columbia Valley

Wine Lore: When wine grapes were reestablished in central Washington in the 1970's and 1980's, Riesling was the white of choice. Originally identified for this region due to its ability to withstand our cold winters, in the recent past we have seen a Riesling resurgence. Why? We think the crisp, citrus flavor of this Dry Riesling will answer that question for you.



VINEYARDS

Location: Angiolina; Four Feather's Estate
Columbia Valley

Soil: Warden silt loam/Burke silt loam

WINEMAKING

Harvested: 10/03/22

Primary Fermentation: 27 days

Yeast: Laffort Zymaflore X5

TECHNICAL DATA

Alcohol: 12.4%

Final pH: 2.96

Residual Sugar: 0.96%

Cases Produced: 63 Cases

Bottled: February 6th, 2023

FOOD PAIRINGS

Figs with bacon and chili

Caesar salad

Roast Ham

Crispy pork chops

Pineapple Upside Down

Cake

