

Edgefield 2009 White Riesling

90% Oregon/10% Washington



Release date: July 14th, 2011

Production: 738 cases
2.27 % Residual Sugar
2.85 pH
7.1 TA
11.8% alcohol

Vineyards: Elhanan Vineyard, Eugene, Willamette Valley, OR
Lonesome Spring Ranch, Benton City, Columbia Valley, WA

Tasting Notes: The 2009 Riesling is star-bright in color, with an intense, aromatic nose. The fruit aromas are primarily citrus, with an abundance of sweet lemon and lime, both juice and zest. On palate it is light in body with refreshing acidity. Although there is ample sweetness on the attack, the finish is light and refreshing. This is an excellent wine choice with any of the rice bowls, especially the Jamaican and Mai Thai bowls. It is also an excellent choice with satay and light shellfish.

Fun Facts: Considered the noble grape of Germany, Riesling is an exciting grape variety that lends itself to many wine styles that are delicious with many types of cuisine. One of the biggest misfortunes of the modern trend toward red wines is that people have forgotten about delicious, refreshing, food friendly Riesling. Riesling tends to be light in color with low viscosity. On the nose they vary from light, bright and citrusy with hints of honey and mineral, to showing riper peach and apricot notes. On the palate they vary from light, crisp and dry to full and unctuously sweet. Typically Rieslings that aren't expressly listed as 'dry' will have some degree of residual sugar. Some regions in the world that are best known for producing high quality Rieslings are: Germany, NE France, Austria, Washington's Columbia Valley as well as the Willamette Valley.