

## Edgefield 2010 'Vintage Select' White Riesling *Columbia Valley, WA*



**Release date:** 6/1/11

**Production:** 265 cases  
2.87 pH  
8.1 TA  
3.9% Residual Sugar  
11.5% Alc

**Tasting Notes:** Bright and aromatic, the Vintage Select Riesling is an age worthy wine made from the best Riesling grapes from the 2010 vintage. The wine is star-bright, with fruit aromas of lemon and lime, white peach and green apple candy, joined by hints of lemongrass. On the palate it has a slight hint of residual sugar, the perception of which is decreased by the elevated level of acidity in the wine. The flavors mirror those of the nose, with citrus and green apple notes dominant. All of the fruit for this Riesling was grown at Lonesome Springs Ranch, in Prosser, WA. This would be noted on the label except for space considerations on the front label.

**Varietal Info:** 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. Riesling tends to be light in color with low viscosity. On the nose can 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.

**Food Pairing:** The 2010 VS Riesling is a great choice with seared scallops with cream sauce, Korean Style barbeque, seared ahi with wasabi, as well as all kinds of spicy Asian cuisine.