

TWO VINES

COLUMBIA-CREST

2011 RIESLING

GROWING SEASON

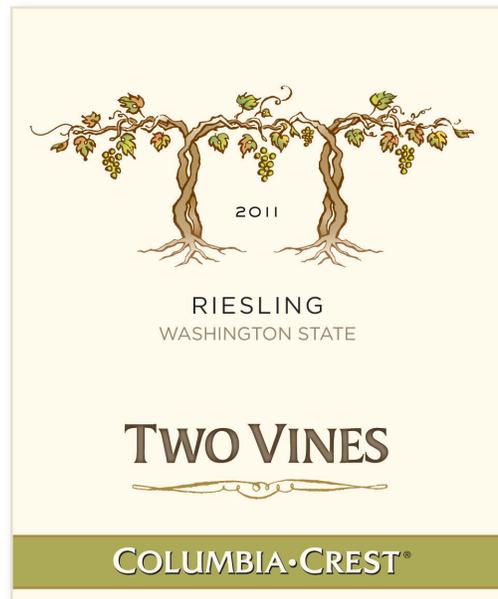
- ▶ A combination of weather conditions lead to one of the more challenging vintages in Washington state's history.
- ▶ A freeze in Nov. 2010 affected sites throughout the Columbia Valley, although many sites were virtually unaffected. Additionally the diversity of Columbia Crest's vineyard sources evens out any vintage to vintage differences.
- ▶ Cool temperatures prevailed during the springtime which delayed bud break and bloom by three to four weeks, depending upon the site. Consistently warm summertime temperatures lengthened the ripening period. Many sites began harvest three weeks later than a typical year.
- ▶ The warm, dry October allowed the grapes to hang a bit longer creating depth without sugar accumulation.
- ▶ Overall the Columbia Crest whites are incredibly elegant with higher natural acidity and a refreshing palate with loads of mineral/citrus tones and the red wines are delicate with hints of spice in a red berries background.

VINEYARDS

- ▶ The designation "Two Vines" refers to Columbia Crest's trellising method. Vineyards are seated east of the Cascade Mountain range. Up to 14,000 feet high, the mountains effectively block eastward-moving wet weather systems from the Pacific Ocean.
- ▶ Just 6 to 8 inches of rainfall reach the growing region annually. Vineyards are 100% drip irrigation.
- ▶ The soils have low fertility and low water-holding capacity, allowing precise control of vine growth patterns.
- ▶ Vines are planted north to south on south and southeast facing slopes.

VINIFICATION

- ▶ Fruit was fed directly into presses where the juice was quickly but gently separated from the skins and seeds.
- ▶ After pressing, the juice was cold-settled then clean racked off solids.
- ▶ Inoculations with a number of yeast strains initiated 20-30 day fermentations.
- ▶ Cool temperatures throughout the winemaking process enhanced the naturally clean, floral character and crisp acidity.
- ▶ After blending, the wine was clarified and lightly filtered before bottling, assuring stability and freshness.



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| APPELLATION | ▶ Washington State |
| FIRST HARVEST DATE | ▶ 10/3/2011 |
| FERMENTATION | ▶ 20-30 days |
| ALCOHOL | ▶ 11.5% |
| TOTAL ACIDITY | ▶ .74 g/100mL |
| PH | ▶ 3.10 |
| RS | ▶ 3.44 g/100 ml |

TASTING NOTES

This unrestrained Riesling opens with aromas of pears, lime juice and white flowers. Intense flavors of peach, apricot and nectarine are joined by honey nuances, tangy acidity and a hint of sweetness to round it out.