

NOTEBOOK

WA | 20 COLUMBIA VALLEY
12 WHITE RIESLING



TASTING NOTES

Our 2012 Columbia Valley Riesling offers our trademark intense aromas of ripe apricots, tangerines, peaches, star fruit and caramelized lemons wrapped in a floral arrangement of honeysuckle and orange blossoms. The flavors are equally as bright with ripe and dried apricots, Bartlett pears, anise, lemons, grapefruits and tangerines. The wine is fresh and vivid, exhibits a dash of minerality, and finishes with a perfect balance of natural sweetness and acidity.

RICHLAND & WOODINVILLE, WASHINGTON
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VINTAGE The stars were aligned and something pretty special happened in 2012. After two decidedly challenging vintages in 2010 and 2011, Mother Nature herself dressed up in her Sunday best and showed us all she had during the growing season of 2012. A slightly cool spring blossomed into one of most even growing seasons we have experienced in Eastern Washington in decades. Heat spikes even during the warmest of summer months were very manageable. The fall brought near perfect conditions of warm sunny days coupled with our signature crisp, cool evenings. With little to no frost present until well into November, extended hang times were possible where merited. Overall, balance is the calling card for the 2012 vintage in both red and white varieties.

WINEMAKING The grapes were both machine and hand harvested at optimal maturity and hand sorted over a conveyor belt. The grapes were whole berry pressed and the subsequent press juice was moved to stainless tanks without exposure to oxygen. The juice was then cold settled for two to three days and racked off the juice lees to the final fermentation tanks. The juice was then fined and inoculated with specific white wine yeasts. These yeasts were selected specifically to enhance the esters and fruitiness of the wine. Fermentation was held strictly at 58 degrees Fahrenheit to maintain the delicate aromas and fruit flavors. Fermentation was stopped 60 days after yeast inoculation. The wine lees were stirred throughout fermentation and for another 30 days once the fermentation was complete to enhance the richness and varietal character of the wine before bottling.

APPELLATIONS • VINEYARDS

Columbia Valley 71% | Bacchus 71%
Yakima Valley 29% | Sugar Loaf 29%

FINAL BLEND 100% Riesling.

AGING

Fermented and aged in 100% stainless tanks.

CASES PRODUCED 4,121 cases/750mL

TECHNICAL DATA

Bottled Winter 2013,
pH 3.19, TA .63,
Alcohol 12.5% by
volume, RS 2.9%



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