



2009 Poet's Leap Riesling
Columbia Valley
Winemaker: Armin Diel

Inspired by the great wines of Germany and crafted by Armin Diel, proprietor of the renowned Schlossgut Diel.

Tasting Notes: Fresh, clean and crisp, the 2009 Poet's Leap offers generous aromas of fresh citrus, star fruit, kumquat and flint with flavors of ripe melon and white peach that dance on the palate. This is a lively Riesling with just a hint of sweetness, wonderfully balanced by its natural acidity and a clean, racy finish.

Vintage: Spring 2009 was cooler and wetter than usual. Bloom was late, however, the arrival of dry weather in June contributed to an excellent fruit set and the development of healthy berries. Temperatures warmed considerably in July and stayed warm throughout August. Fortunately for Riesling lovers, the Columbia Valley's cool nights offset its warm days, setting up conditions for an optimal harvest characterized by perfectly ripened grapes with a full spectrum of flavors.

Winemaking: Hand-harvested grapes were sorted and whole cluster pressed, keeping the skins separate from the juice to avoid bitterness in the wine while enhancing its crisp, clean character. Most of the juice (96%) was fermented at 60°F in stainless steel tanks resulting in bright fruit aromas and flavors in the finished wine. A small amount (4%) was fermented in traditional wood tanks for added complexity, bringing nuances of Old World style to this delicious New World wine.

Vineyards: The 2009 Poet's Leap Riesling is a blend of three distinct growing regions representing the best of the Columbia Valley's old and new Riesling plantings. Old vines, planted by Sagemoor Farms (20%) as early as 1972, add a hint of honey, dried apricot and white peach to the wine. Yakima Valley's cooler vineyards (33%) contribute acidity, citrus and delicate fruit flavors. Long Shadows' Sonnet Vineyard (47%), planted with German clones in 2004 at the direction of Armin Diel, underscores this wine's true varietal character and provides a pleasant minerality.

Residual Sugar: 1.35 g/100 mL

Alcohol: 12.9 %

pH: 3.04

TA: 0.80 grams / 100ml

Release date: July 2010

Production: 3,200 cases