



2010 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 and pure, this off-dry Riesling is loaded with expressive aromatics and flavors of ripe pear, white nectarine, apricot and wet stone minerality. A welcoming richness and vibrant mouth feel, led by the wine's lemon-lime acidity, delivers a clean and lengthy finish.

Vintage: The 2010 Columbia Valley growing season was cooler than usual drawing comparisons to 1999, a vintage that produced wines with excellent color, flavor and varietal character. A cool spring delayed flowering and reduced fruit set. Temperatures remained moderate throughout the summer. Warm weather finally arrived in late September and extended into October in time to finish ripening and produce Riesling with wonderful freshness and acidity.

Winemaking: Hand-harvested grapes were sorted and whole cluster pressed. With the skins kept separate to avoid any bitterness in the finished wine, juice was fermented at a cool 60°F in stainless steel tanks to preserve fresh fruit aromas and flavors. In early 2011, Armin traveled to the winery to assemble the final blend, crafting a harmonious wine with a hint of sweetness balanced by natural acidity.

Vineyards: Long Shadows' Sonnet Vineyard at The Benches is the predominant source (57%) for this delicious wine. A site planted with German clones in 2004, the grapes deliver true varietal character and a pleasing minerality. Yakima Valley's Phil Church Vineyard (22%) brings a hint of citrus and adds liveliness to the blend. Equal parts Weinbau Vineyard and old-vine Dionysus Vineyard Riesling (10% each) contribute ripe pear and apricot flavors along with added complexity and layers. Working with a team of outstanding viticulturists, Poet's Leap is crafted in the vineyard. Throughout the growing season, leaf canopies, shoots and clusters are carefully managed by hand to ensure proper air circulation and even ripening.

Residual Sugar: 1.31 g/100 mL

Alcohol: 12.9%

pH: 3.0

TA: 0.85 grams / 100ml

Release date: June 2011

Production: 3,225 cases