

COVEY RUN

QUAIL SERIES 2008 Riesling

BACKGROUND

Best known for being Germany's 'noble' grape variety, Riesling is now one of Washington State's premier varietals. Flavorful, easy to farm, and best grown in cooler climates, it usually needs some residual sugar to balance the bracing acidity. Our style has been to pick the grapes in mid to late season and then leave around 2% residual sugar to give the wine balance and a long lingering finish.

WINEMAKING

2008 provided us with a very cold spring which resulted in a late blooming season. This pushed out pick dates for some varietals. The cool season kept volatiles intact and heightened acidity levels resulting in a delicate style. Once we harvested the grapes, we cold fermented the juice in tanks at 55° F, and then arrested fermentation by chilling the new wine, leaving it naturally sweet. The combination of high natural acidity and residual sweetness gives the wine body, flavor and intensity.

WINE DESCRIPTION

Scents of white jasmine blossoms wet with rain and minerality. On the palate, fresh kefir lime, stone fruit (think nectarines and apricots) with well balanced, refreshing acidity.

FOOD PAIRING SUGGESTIONS

An extremely food friendly wine, Riesling pairs well with a variety of cheeses (Goronzola, Maytag and Brie) or seasonal fruits. A great match with seafood, try a glass with some spicy crab cakes or smoked salmon.

TECHNICAL DATA

Winemaker:	Kate Michaud
Appellation:	100% Columbia Valley
Varietal:	100% Riesling
Vineyard Sources:	Art Denhoed, Joe Denhoed, Oasis, Dufault, Jones 2 Gun, Haak
Harvest Date:	October 2008
Bottling Date:	March 2009
Release Date:	February 2010
Alcohol:	12.18%
T.A.:	7.95 g/l
pH:	2.97
Residual Sugar:	21 g/l
Cases Produced:	65,000