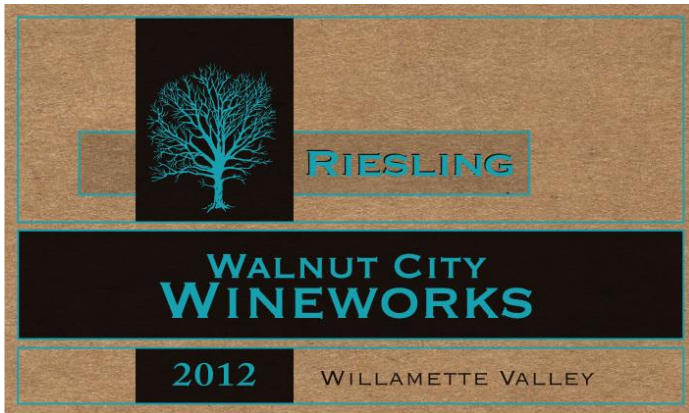

WALNUT CITY WINEWORKS

PRODUCING GREAT WINES FROM THE GROUND UP

2012 WALNUT CITY WINEWORKS RIESLING



HARVEST DATE: 10/19/2012

RS: 1.75 %

TA: 8.9

PH: 3.10

IRF: PROFILE: MEDIUM DRY

VINEYARDS:

WIRTZ VINEYARD (45 YEARS OLD)

MCIVOR VINEYARD (25+ YEARS)

CASES PRODUCED: 100

AVA: WILLAMETTE VALLEY

VINIFICATION: HAND HARVESTED GRAPES ARE DESTEMMED, CRUSHED, AND LEFT TO SOAK ON THEIR SKINS FOR 24 HOURS. THEN PRESSED AND COLD SETTLED OVERNIGHT. THE JUICE IS THEN RACKED TO TANK, INOCULATED, AND COLD FERMENTED (~54F) FOR 6 WEEKS UNTIL THE DESIRED BALANCE IS REACHED. FERMENTATION IS ARRESTED BY RACKING OFF LEES AND PUTTING THE WINE OUTSIDE IN THE JANUARY CHILL.

TASTING NOTES: HONEYED CITRUS BLOSSOMS JUMP OUT OF THE GLASS, FOLLOWED BY CANDIED GINGER AND PINEAPPLE. POACHED PEAR MINGLES WITH CRUSHED STONE. THE PALATE IS FULL BODIED, BUT STILL TAUGHT WITH THE AMPLE STRUCTURE. THE SEAMLESS PALATE GLIDES THROUGH THE MODEST SWEETNESS TO THE DRY, STRUCTURED, MOUTHWATERING FINISH. DELICIOUS NOW, BUT THIS RIESLING WILL AGE SPECTACULARLY!

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