

# FLYING FISH

RIESLING 2007

COLUMBIA VALLEY, WA



**WINERY:** Wahluke Wine Company

**VARIETAL:** Riesling

**VINTAGE:** 2007

**APPELLATION:** Columbia Valley, Washington

**WINEMAKER:** Gordon Hill

**TASTING NOTES:** Fresh floral aromas with ripe peach and apricot flavors.

**ALCOHOL:** 10.5%

**ACIDITY:** .72

**pH:** 3.25

**VINTAGE NOTES-** "By all accounts a banner year in Washington, 2007  
**WINE ENTHUSIAST** featured an early and short bud break, a cool even  
**FEB. '08** ripening season, and for most wineries a smooth and  
early harvest. The fall offered perfect picking  
conditions. Red wines will be dark, muscular and  
tannic: white wines exceptionally fresh and balanced."

**VINIFICATION:** Whole cluster pressed, cold settled for 48 hours. Added yeasts VL1 and VGI228. Fermented cool at 50 degrees for 32 days.

**VINEYARDS:** The three vineyards which comprise Flying Fish Riesling are all influenced, to different degrees, by the moderating effects of the Columbia River. It is by blending from these separate vineyards that the wine is able to demonstrate both balance and complexity. The majority of the grapes are sourced from Milbrant's Evergreen vineyard in the Columbia Valley A.V.A. which tends to be a cool site. This vineyard contributes to the wines bright peach and apricot notes and also adds a nice, spicy minerality to the finish. The two other vineyards that round out the wine are both located in the Wahluke Slope A.V.A. The Pheasant Ridge vineyard and Wahluke Slope vineyard not only compliment the peach notes from Evergreen but add to the wines acidity and seamlessly integrated floral notes.