

FLYING FISH

RIESLING 2008

COLUMBIA VALLEY, WA



VINTAGE: 2008

APPELLATION: Columbia Valley, Washington

WINEMAKER: Gordon Hill

WINERY: Wahluke Wine Company

VARIETAL: Riesling

ALCOHOL: 12.0%

ACIDITY: .78

pH: 3.25

TASTING NOTES: Floral, apricot, peach and nectarine aromas are followed by balanced layers of ripe fruit, crisp minerality and a lingering finish.

VINTAGE NOTES: The 2008 vintage was cooler than normal, resulting in longer hang time, higher acidity, and spicy aromas.

VINIFICATION: Harvested in October, the fruit was whole cluster pressed and then settled for 48 hours. It underwent cold fermentation at 50°-55°F for 28 days.

VINEYARDS: Flying Fish Riesling is crafted from three premium wine regions within the Columbia Valley to create an elegantly balanced, complex, fruit forward wine that demonstrates the potential of Washington Riesling. The backbone of the wine comes from Millbrandt's Evergreen vineyard in the Ancient Lakes Area. The vineyard's cool conditions and soil combination, ideal for Riesling, contribute floral and mineral notes. Small parcels of fruit from Wahluke Slope and Yakima Valley combine to add ripe apricot and peach flavors and balanced acidity.

FOOD PAIRINGS: Spicy chicken dishes, grilled seafood and sausages and all types of Asian cuisine.