



2019 Poet's Leap Botrytis Riesling
Columbia Valley

Tasting Notes: Intense and richly textured with ripe apricot and honey aromas and flavors laced around a fragrant core of pink grapefruit. A deeply concentrated wine with bright acidity that lingers across a lively, vibrant finish.

Vintage: The 2019 vintage was a bit cooler than recent years and particularly favorable to Riesling. The growing season started slowly with cool temperatures extending into late spring. As summer arrived, the weather warmed and conditions stayed even throughout the season, with no extreme heat spikes. Fall harvest conditions brought the Columbia Valley's trademark warm days and cool nights, perfect for developing excellent natural acidity in the grapes and allowing the fruit to develop full physiological maturity. In short, a banner year for this opulent late harvest Riesling.

Winemaking: Hand-picked grapes with Botrytis cinerea were harvested on a cold morning in mid-November at 28° Brix. Also known as "noble rot," botrytis cinerea is a condition that causes the grapes to dehydrate resulting in an increased concentration of sugar, acid and aromatics bringing added layers of complexity to the finished wine. Once at the winery, the grapes were pressed and the juice was allowed to settle, then racked, before undergoing a long, slow fermentation at cool temperatures to capture the Riesling's fresh, lively character. After fermentation, the wine was transferred to neutral French oak and aged for eight months before bottling.

Vineyard: The best Botrytis infected grapes of the year were meticulously hand-selected from a special block at The Benches planted with German Riesling clones. Located on a high bluff overlooking the Columbia River where a consistent breeze and cool nights keep the Botrytis pristine in favorable years, good airflow allows the grapes to stay healthy until picking commences late in the season.

Residual Sugar: 13 g/100 mL

Alcohol: 8%

pH: 3.17

TA: 0.86 g /100ml

Production: 125 cases