



AIRFIELD

Riesling 2007

Vineyard: This hillside block is situated east of the old airbase. With beautiful views of Mt. Adams and Mt. Rainier, this east/west oriented block borders the Roza Canal and Black Rock Canyon. The primary soil type is Warden silty loam with some shallow areas that might be described rocky. In 2007, we aimed for an early harvest to ensure the Riesling retained bracing acidity, and we definitely succeeded. Our Ice Wine fans may notice some similarities due to the fact that it is from the same vines; however, it is considerably dryer on the palate.

Fermentation: This Riesling was gently whole cluster pressed in our brand new bladder press from EuroMachines. This press holds over 7000 lbs. of whole cluster, hand-harvested grapes. Once the juice has been pumped into a stainless steel holding tank, it is gently juice fined, cold settled, and then racked to another tank for fermentation. Fermentation takes place at around 60 degrees for all of my white wines. Fermentation lasted 19 days on the Riesling and the yeast RHST was used.

Maturation/bottling: 100% of the Riesling was matured in stainless steel tank. It was heat and cold stabilized and then sterile filtered prior to bottling. Bottling took place on March 24, 2008.



VINEYARD REGION	Yakima Valley AVA, Washington
VINTAGE	Excellent ripening conditions during summer of '07. Steady supply of warm sunny days & cool nights. Daytime highs were in the 80s to 90s. Evening lows hovered around the 50s. These conditions led to quick sugar accumulation while maintaining ample acidity. As a result, we obtained well-balanced wines with optimal expression of fruit.
VARIETY	100% Riesling
HARVEST DATE	September 23, 2007
HARVEST METHOD	100% Handpicked
HARVEST BRIX	22.6 brix
WINE ANALYSIS	13.3% Alcohol 10.9 g/L TA 2.94 pH
RESIDUAL SUGAR	3.2%
CASE PRODUCTION	360 Cases
PEAK DRINKING	Now through 2010

Winemaker's notes by:

Marion J. Miller

- COLOR** Pale straw.
- NOSE** Delicate aromas of citrus, apple, and floral notes.
- PALATE** Well balanced with impressive acidity counteracted by the residual sugar.
- FOOD** Enjoy with shellfish and Asian inspired dishes.