

COVEY RUN

2008 Late Harvest Riesling Columbia Valley

BACKGROUND

Best known for being Germany's 'noble' grape variety, Riesling is now one of Washington State's premier varietals. Flavorful, easy to farm, and best grown in cooler climates, it usually needs some residual sugar to balance the bracing acidity. Our style has been to pick the grapes in mid to late season and then leave around 3% residual sugar to give the wine balance and a long lingering finish.

HARVEST

2008 was an unusual Washington growing season. We experienced a very cold spring, which resulted in a late bloom and pushed out the pick dates for some varietals. This cool season kept volatiles intact and heightened acidity levels resulting in a delicate style.

WINEMAKING

We cool ferment the juice in tanks at 55° F, and then arrest the fermentation by chilling the new wine, leaving it naturally sweet. The combination of high natural acidity and residual sweetness gives the wine body, flavor and intensity.

WINE DESCRIPTION

Beautiful pale gold color with aromas of baked peaches, apricot and pear (think caramelized pineapple upside cake). Light, well-balanced acidity keeps this refreshing wine from being cloyingly sweet.

FOOD PAIRING

The 2008 Late Harvest Riesling is excellent when sipped on its own but would also pair beautifully with rich blue cheeses, foie gras or rustic pear tartlets. If served with dessert, the secret to a successful wine pairing is to make sure that the dessert is not sweeter than the wine.

TECHNICAL DATA

Winemaker:	Kate Michaud	Alcohol:	11.46 %
Appellation:	Columbia Valley	Acid:	7.95 g/l
Varietals:	100% Riesling	pH:	2.99
Harvested:	October 2008	Residual Sugar:	40 g/l
Bottled:	May 2009	Cases Produced:	4,950
Released:	November 2009		