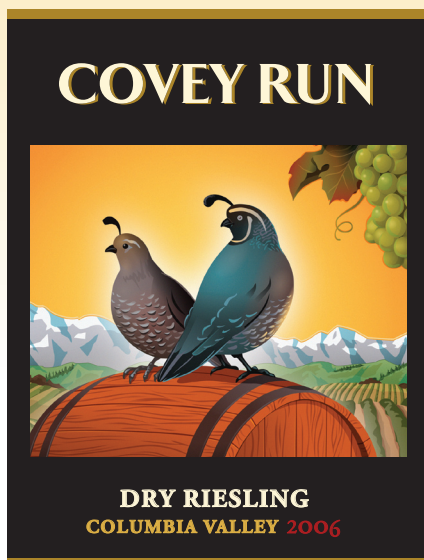




COVEY RUN



2006 DRY RIESLING

BACKGROUND

It's an open secret among winemakers of the Pacific Northwest (and the wine-drinking public) that Riesling is one of Washington's best and most versatile wines. Washington Rieslings have high natural acidity and low pH, and therefore require a certain amount of residual sugar to balance the tartness. As with "dry" Champagnes, the term "dry" Riesling more accurately describes the wine's taste profile rather than the actual amount of residual sugar in the wine.

HARVEST

The 2006 vintage was warm and drawn out. Usually, the harvest season is dry but in 2006 it was interrupted by a few light rain showers which served to rinse the dust off the grapes. At Covey Run, we pick the fruit for our Dry Riesling at an earlier stage of ripeness than for the sweeter Riesling bottlings. This way, the grapes generally avoid the end-of-the-season rainstorms and frost.

WINEMAKING

We cold-fermented the juice in tanks at 55°F, and then arrested the fermentation shortly before dryness by chilling the new wine. As with all delicate white varieties, we keep the Dry Riesling wine chilled throughout the winter to preserve its seductive fruit flavors and bottle it before springtime.

WINE DESCRIPTION

Covey Run's Dry Riesling contains just enough residual sweetness to round off the racy acidity and citrus peel flavors of the grape. Swirl a glass and smell the complex peach, melon and honeysuckle aromas. In the mouth, flavors of honey, nectarine and peach lead to a long and full finish.

FOOD PAIRING SUGGESTIONS

Aside from sitting on the patio and savoring the wine for its own charms, Dry Riesling can be matched with a wide variety of foods. Fresh summer fruits and whipped cream immediately come to mind, but also consider herb-roasted chicken or serving the wine with fresh light seafood. The spicy heat of some Asian cuisines also complements the tangy Riesling flavors.

TECHNICAL DATA

APPELLATION: Columbia Valley, WA

CASES PRODUCED: 7,200

ALCOHOL: 12.2%

PH: 3.09

BLEND: 100% Riesling

RELEASED: August 2007

TA: 0.70%

RS: 1.3%

