

OKANOGAN

ESTATE & VINEYARDS

2007 DRY RIESLING

TASTING NOTES: This dry Riesling exhibits traditional German varietals characteristics. Aromas of green apple and orchard fruit lead into a lively balance of mineral, herbal, and peach flavors.

PAIRING SUGGESTIONS: Crisp acidity makes this Riesling an excellent food wine. Pair with shell fish, such as oysters or scallops.

REGION: Okanogan Valley, North Central Washington State

TECHNICAL DATA:

Alcohol: 12.9%
Acid: 7.25 g/l
pH: 3.15
RS: 0.05%

PRODUCTION & RELEASE INFORMATION:

Produced: 196 cases
Bottled: 4/08
Released: 12/08

WINEMAKER: Mike Buckmiller

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