



2024 Poet's Leap
Dry Riesling
Columbia Valley

Tasting Notes: Jasmine and slate aromatics with hints of guava extend the wine's citrus and stone fruit flavors. Bright acidity provides a racy mouthfeel and contributes pleasant minerality to a long-lasting finish.

Vintage: The 2024 vintage told a story of challenges and resilience. An extreme cold event in January threatened the vintage, but vines bounced back to deliver a complete crop and wines of exceptional quality. The summer brought ideal ripening conditions, resulting in grapes with extraordinary flavor profiles and well-balanced acidity. July and August saw warm to very warm temperatures, followed by a perfectly timed shift to overcast skies and cooler temperatures around veraison. This allowed for the slow, steady ripening that winemakers dream of, fostering the development of ideal sugar levels, acids, and flavor compounds.

Winemaking: Fruit was handpicked, sorted for quality, and gently pressed whole-cluster to preserve delicate aromas and flavors. The wine was fermented to dryness in stainless steel and aged on lees for 6 months prior to bottling.

Vineyards: The 2024 Poet's Leap Dry Riesling was sourced entirely from old vines at DuBrul Vineyard in the Yakima Valley. Minerality, lively acidity, and a long complex finish are the hallmarks of Riesling from this vineyard.

Residual Sugar: 0 g/100 mL

Alcohol: 13.5%

pH: 2.9

TA: 0.72 grams / 100ml

Production: 112 cases