



**2013 Poet's Leap Riesling**  
Columbia Valley  
Armin Diel

Inspired by the great wines of Germany and crafted by Armin Diel, proprietor of the renowned Schlossgut Diel.

**Tasting Notes:** The 2013 Poet's Leap Riesling offers aromas of white peach, jasmine, Thai basil and nutmeg. Flavors of ripe melon, apricot and an appealing minerality continue across the palate. An underlying hint of honey sweetness is balanced by a streak of bright acidity that provides a long, clean finish.

**Vintage:** The 2013 growing season was made to order, despite a few unusual twists and turns along the way. The season started with an early bud break followed by dry, warm weather that lasted until a lengthy rainstorm hit the region in mid-June. The precipitation allowed the vines to establish a solid canopy that proved useful when temperatures reached 100 degrees immediately following the mid-June rains. With a protective exterior canopy, we were able to open the interior canopy to allow uniform ripening in the fruit zone that benefitted from extended hang time as temperatures cooled in the fall to produce balanced, fruit-forward wines.

**Winemaking:** Hand-harvested grapes were gently sorted and whole cluster pressed to avoid imparting bitterness while enhancing clean, crisp character in the finished wine. Fermented with a collection of German yeasts at a cool 60°F in stainless steel tanks to preserve fresh fruit aromas and flavors, only the best lots of the vintage were selected for the final blend.

**Vineyards:** The 2013 Poet's Leap Riesling brings together a distinct collection of Columbia Valley vineyards, each contributing unique components to the finished wine. Long Shadows' Sonnet Vineyard at The Benches in the Horse Heaven Hills (43%) adds minerality and stone fruits. Yakima Valley's Phil Church Vineyard (27%) contributes bright, lively acidity that adds to the wine's balance. Tri-Cities' Sagemoor Vineyards (30%), including grapes from old vines at Dionysus Vineyard planted in 1972, add layers of complexity.

**Residual Sugar:** 1.29 g/100 mL

**Alcohol:** 12.9%

**pH:** 3.08

**TA:** 0.80 grams / 100ml

**Production:** 4,125 cases