



**2022 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:** Despite unusual growing conditions that kept growers and winemakers on edge throughout the season, the 2022 vintage will be remembered for producing beautiful, elegant wines with intense color and flavors. Spring was cold and wet, with the weather refusing to warm until late June. When temperatures finally increased, shoot growth was explosive, requiring extra care and effort in the vineyards. By early September, it became clear that yields would be large, causing concern about ripening as temperatures remained unseasonably cool. However, by late September, the weather warmed significantly. Record-high temperatures stretched into late October, providing the extra hang time the grapes needed to finish ripening and develop full physiological maturity.

**Winemaking:** Handpicked grapes were sorted, gently whole-cluster pressed to preserve the fruits' delicate aromas and flavors, then fermented to dryness in an oval 360-gallon French oak cask. The use of a neutral wood tank helped heighten aromatics and develop a multi-layered texture. After fermentation, the wine remained on lees for four months to further develop flavors and complexity before bottling.

**Vineyards:** The 2022 Poet's Leap Dry Riesling came from two different sites. Mostly sourced from the Gamache Vineyard on the east side of the Columbia River, it provided the wine with a racy character and tropical fruit flavors like guava and passion fruit. The remaining fruit was grown at the DuBrul Vineyard located in the Yakima Valley and added the lively acidity and long finish.

**Residual Sugar:** 0.13 g/100 mL

**Alcohol:** 13.6%

**pH:** 2.97

**TA:** 0.79 grams / 100ml

**Production:** 158 cases