

# Riesling

2017

## → Tasting Notes

- Subtle peach and citrus nose.
- Ripe apple and pear flavors.
- Beautiful balance.

## → Vinification

- Making wine from Riesling requires clean, ripe fruit and gentle pressing.
- Cold settled juice is fermented cool to retain volatile aroma compounds. We arrest fermentation using chilling and centrifuge to give us the right amount of sugar — about 2.4%.
- The wine is cold stabilized, filtered using our horizontal pressure leaf filter, and bottled.
- This is a good example of a wine that loves stainless steel and needs to be protected from oxygen during its entire life.

## SOURCES

Yakima Valley, Washington  
Monterey, California  
Columbia River Gorge, Oregon

## BLEND

Yakima Valley Riesling  
Monterey Riesling

## ALCOHOL

12.5%

## RESIDUAL SUGAR

2.8%



**OLIVER**  
WINERY & VINEYARDS