



Yakima Valley SUNSET

VINEYARD NOTES: All vineyards are secret with Sunset, since the secret of grapes that glow at Sunset must be maintained. Other wineries would love to get their hands on this clone.

TECHNICAL DATA:

Appellation: Yakima Valley (Rattlesnake Hills)

Grapes: 97% Riesling 3% Cabernet Sauvignon

Harvest:

Dates: Variable from mid September through October

pH: Usually about 3.1

Brix: About 22° when they start to glow at Sunset

T.A.: Usually about 6.9 g/l

Bottling:

Date: 12-2-14

pH: 3.4

T.A.: 5.8 g/l

Alcohol: about 13%

Sugar: 3.5 % R.S.

Production: 473 cases

Cellar Notes:

The wine is slow fermented in stainless for about 20 days at 60°. It is racked, filtered, and bottled.

Tasting Notes:

Sunset is a delightfully fruity semi-sweet wine which we call our “stress reducer.” Serve cold from the refrigerator. People who ask for “white zin” are happy with the fresh color and flavor.

Accompaniments:

Good friends in or out of the hot tub. Sunset does not clash with any food.

Serving Notes:

Serve chilled - refrigerator temperature.