



Buried Cane



2007

RIESLING

WASHINGTON STATE

Buried Cane wines are named after a time-honored Washington State practice used to protect grape vines from frigid winter temperatures. Low-growing vine canes (shoots) are buried under the soil, then unearthed after winter freezes pass.

Riesling has been planted in Washington since the early 1970s. The variety has clearly enjoyed a renaissance in popularity in the last five years, partly because growing conditions in the Evergreen State mimic established Riesling strongholds like Germany and Alsace. A long growing season and cool nights help retain Riesling's crisp acidity, green apple tartness, melon and tangerine flavors, and tart finish.

Our Riesling is a ripe, off-dry white with a subtle nose of orange blossom, citrus and jasmine, and flavors that define Washington State Riesling. The balanced mouthfeel is crisp and clean; it's the ideal thirst quencher for Asian cuisines, chicken and cheeses.

Varietal Percentages:

Riesling	95%
Sauvignon Blanc	5%

Harvest date(s):	October, 2007
pH at bottling:	3.20
Total acidity:	.68 g/L
Finished Alcohol:	13.3%
Residual Sugar:	1.2%
Bottling date(s):	2,553