

2018 Canvasback Columbia Valley Riesling

This graceful and alluring Riesling comes from the Frenchman Hills Vineyard in the northern Columbia Valley. Owned by the Segale family, and located at an elevation of 1,700 feet, the cool climate of Frenchman Hills produces beautifully complex and dynamic white wines. To preserve its dazzling layers of white peach, blood orange, mango and pineapple, this dry Riesling was fermented cold and aged entirely in stainless steel.

Harvest Notes

The 2018 vintage showed near-perfect growing conditions from bud-break until the end of harvest. An early start to bud-break in and spring growth in a warm April were followed by a cool May and early June, allowing our crews to get ahead and stay ahead on managing vigor through careful shoot selection. July and August brought good heat to develop a healthy, normal-sized crop, and we enjoyed beautiful summer weather without any excessive heat stress. Starting in early September, we witnessed nearly 60 days of picture-perfect harvest conditions. Sunny days with temps in the high-70s to low 80s prevailed until the end of October, which ushered in a month of cool sunny days, rarely exceeding 70 degrees Fahrenheit. We were not delayed by a single rain event, as we received just 4.1 inches of rainfall for the entire year.

Comments from the Winemaker

Like a fireworks display of aromas, this alluring Riesling explodes with layers of green pear, white peach, pineapple, mango, lemon zest and blood orange, as well as hints of ginger, Juicy Fruit gum, white Gummy Bears, jasmine and honeysuckle. On the palate, it is effortlessly balanced, and though it is technically off-dry, because it was grown on a high-altitude, north-facing slope it is pure and poised, with an underlying tension that frames the stone fruit and citrus flavors as they glide to a delightfully soft and spicy finish.

THIS RIESLING IS:



Varietal Content

100% Riesling

Harvest Information

Appellation: Columbia Valley – from Frenchman Hills Vineyard in the Royal Slope

Harvest Date: October 16

Average Sugar at Harvest: 23.1° Brix

Winemaking

100% stainless steel

Production and Technical Data

Alcohol: 13.2%

0.71 g/100 ml titratable acidity

80 days fermentation at 55°F

pH: 3.06

