

CANVASBACK

2019 COLUMBIA VALLEY RIESLING

This graceful and alluring Riesling comes from Lawrence Vineyard and Frenchman Hills Vineyard, both located in The Royal Slope region of the northern Columbia Valley. With an average elevation of 1,650 feet, the cool climate of The Royal Slope produces a beautifully complex and dynamic white wines. To preserve its dazzling layers of white peach, jasmine flower, blood orange and mango, this off-dry Riesling was fermented cold and aged entirely in stainless steel.

VINTAGE NOTES

Heavy winter snowfall in 2019 led to well-irrigated soils and a late budbreak. The relatively cool weather continued throughout spring and summer with temperatures in the high 80s to low 90s, and only a few days over 100° F. This allowed for beautiful flavor development balanced by ideal acid retention, producing elegant and age-worthy wines with lovely energy and character, supple tannins and bright, juicy flavors.

WINEMAKING NOTES

This radiant expression of cool-climate Riesling offers fascinating aromas of lemon peel, ginger root, peach, orange blossom and golden pineapple, with underlying hints of spruce tips and jasmine. On the energetic palate, the flavors are bright and complex, with juicy citrus flavors and notes of candied ginger, fennel and mango all underscored by a beam of racy acidity that draws the wine to a crisp, dry finish.

WINEMAKING

APPELLATION	Columbia Valley, Washington State
VARIETAL COMPOSITION	100% Riesling
FERMENTATION & AGING	Aged 4 months in 100% stainless steel
SELECTION	Fermentation was stopped via tank chilling once the ideal balance of low alcohol and residual sugar was achieved. The wine was blended from two vineyard sources, and was aged in tank on its fermentation lees for texture.
ALCOHOL	12.8%
PH	3.01
ACIDITY	0.88 g/100ml



DUCKHORN PORTFOLIO



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