



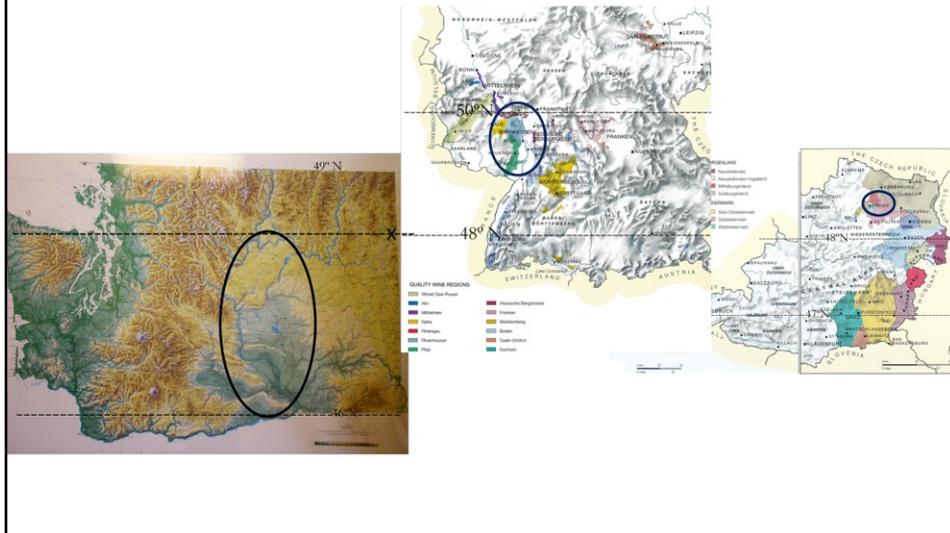
Welcome

I hope you are ready for an enjoyable spin on Riesling as the perfect after breakfast wine (or in place of!) Why 3 W's of Riesling? I like alliteration, but there is more. Over the last dozen years or so, with the explosion of more vineyards and wineries in Washington, along with a revival of interest in the Riesling grape here, I have had the privilege to taste scores of really exciting wines. WA is the largest producer of *quality* Riesling in the world, I would suggest. This is no accident. Yes, two companies have been instrumental in promoting this finest of white grapes (the best wine in the world—Stuart Pigott!), but their efforts would not be rewarded if WA didn't have certain advantages already to satisfy the grape's potential.

A career-long love affair with German Riesling, Austrian Riesling, Alsace Riesling influences this presentation, too. One of the critical moments came about 7 years ago while I was still at CH Ste Michelle. Going through a number of Rieslings from the Old World and WA, including the new cuvee of Eroica that I was tasting with winemakers Erni Loosen and Bob Bertheau, we were discussing 'what are the key hallmarks of Columbia Valley Rieslings'? How did they stack up against the best examples from Germany Austria and Alsace? Not so much qualitatively, but stylistically. Did they share similar traits? Flavors? aromas/? Minerality? Tasting and talking, considering the questions raised, at a certain point I remarked to Erni that of all the wines tasted, the closest to the Eroica, and even the regular Columbia Valley Riesling, the most similar were the Pfalz wines, including his own JL Wolf wines from around Wachenheim. The WA wines were more spicy, punchy, more tropical in fruit than the more appley and feathery Dr Loosen Mosel wines, for example. They had more of the overt fruit and dry tones of the Pfalz or the crystalline clarity of flavor from the Austrian wines. Lastly, compared to some Alsace wines, the WA wines had less TDN (petrol), lime-floral notes.

That epiphany has stayed in my mind since, and tasting more rieslings side by side over the years, I began to see a few patterns in my mind emerge.

We all need a Latitude adjustment!



First: these three places (and neighboring regions they represent such as Rheingau or Kamptal) all share the following:

- a. High northerly latitudes, 46-50°
- b. Generally continental climates— cold winters, warm summers, long sunny, but cool autumns
- c. Either altitude or sloped vineyards
- d. Influence of a significant body of water (rivers!)
- e. Primarily rocky/sandy/low organic soils, often derived from volcanic origins

These common aspects of ‘terroir’ I believe have resulted in some identifiable characteristics of aroma, taste, body and structure

Forget the residual sugar aspect for the moment. During today’s tasting, you will taste Dry and off-dry wines side by side. Try to adjust your palates and override your “sugar” sense! Pay attention to other aspects and let’s see if there is anything to my hypotheses.

First latitude.

Ok— this composite isn’t exactly to the same map scales, but the latitudes are consistent and accurate. Washington’s Columbia Valley vineyards are closer to Austria’s prime wine-growing latitudes . But still a bit lower (1° latitude = ca. 87 miles /122km). Lake Chelan is about the same latitude as the prime areas of the Wachau/Krems/Kamptal, by comparison. But the Pfalz is aligned more with the Okanagan Valley of BC.

My main contention is that high latitude, and commensurately different climates conditioned by strong differences in daylight hours, insolation and extended growing seasons into the fall are not surprisingly, key factors why these areas produce high quality riesling.

Daily Mean Temperature During Growing Season in ° F

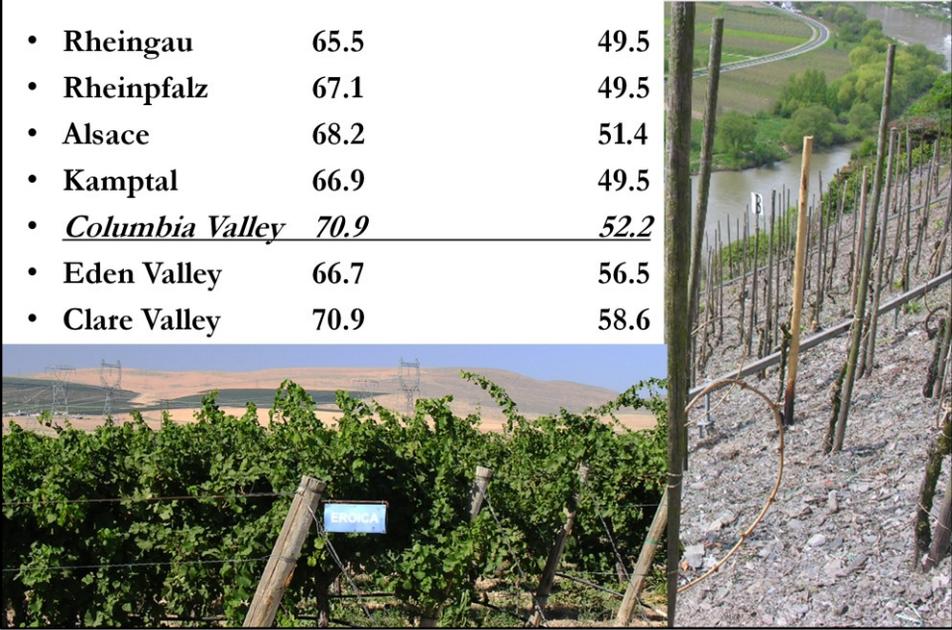


- Rheingau 58.3
- Rheinpfalz 59.0
- Alsace 60.1
- Kamptal 58.8
- Columbia Valley 60.8
- Eden Valley 61.2
- Clare Valley 65.1

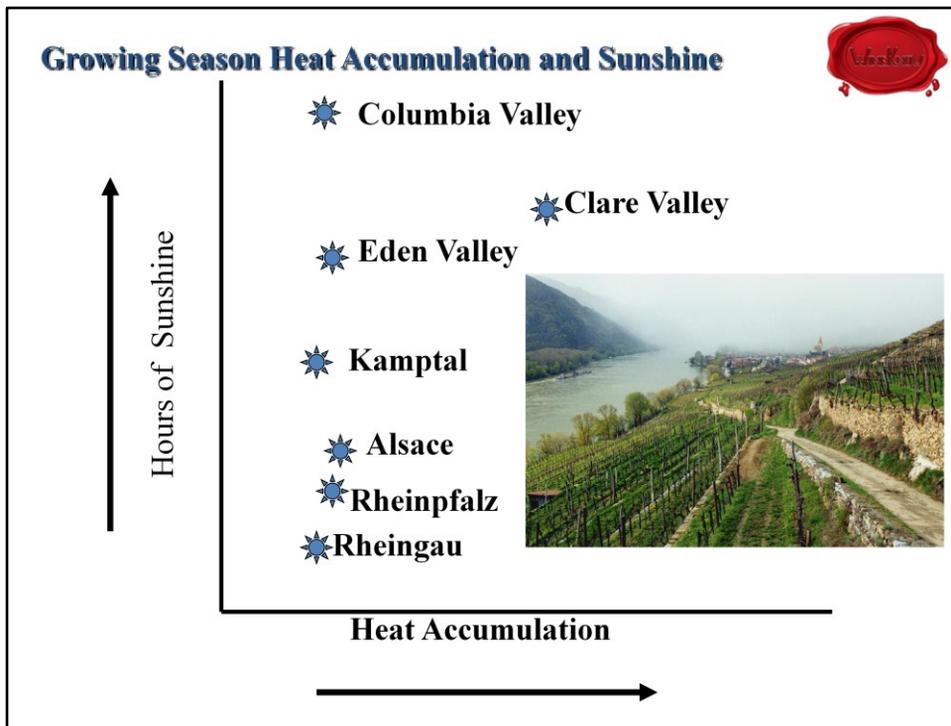


These next 3 slides highlight some general features worth remembering– they were compiled through research done at Ch. Ste Michelle a few years ago.

	Daily Mean Temperature °F	
	Warmest Month	Ripening Month
• Rheingau	65.5	49.5
• Rheinpfalz	67.1	49.5
• Alsace	68.2	51.4
• Kamptal	66.9	49.5
• <i>Columbia Valley</i>	<i>70.9</i>	<i>52.2</i>
• Eden Valley	66.7	56.5
• Clare Valley	70.9	58.6



These figures show slightly warmer numbers for WA, but not hugely. The important part is how much cooler the temperatures for these N. Hemisphere high latitude areas are that would be typical of further south in CA, for example. While it can get to 100°F in e. WA in June-July, By the time late-ripening Riesling is coming into maturity we are well into September, usually October, similar to Germany and Austria. Moreover, the daytime temperatures have gone down into the 60-70's, while the night time temps can plummet to near zero— Fall frost is not uncommon here in WA



In some ways this graph is the most telling— E. WA has a compelling number of sunshine hours (latitude) insuring no lack of phenolic development capacity. But unlike Clare, and other warmer regions for Riesling, our cooler temperatures in the last 2-3 months of the growing season are similar to the much less sunny climates of Europe, allowing for slow evolution of sugars, acidity and flavors, and low pH. Also, more of the acidity is the stabler tartaric than malic.



With these basics in mind let's get to work! Starting with this CSM Dry Riesling which epitomizes the combination of juicy ripe fruit, firm structure and underlying minerality with solid weight that distinguishes the best WA rieslings. Made in large volume (70-100k cs)-- \$10. A blend of fruit from cool Yakima, plus warmer fruit from Cold Creek and Wahluke Slope/Horse Heaven/ Yakima Valley. 7 g/l TA, 2.93pH, RS 7.1 g/l.== Classic Trocken! Reductively made.



Founded in 1756, the J.L. Wolf estate was a very successful and highly regarded winery for more than two centuries. It entered an especially glamorous era with the construction of its Italianate estate house and villa in 1843. In the latter years of the 20th century, however, the estate languished, lacking a firm hand to guide its wine production. Ernst Loosen, of the Dr. Loosen estate, took over the vineyards in 1996.

one of the finest in the village of Wachenheim, is the only site in the area with a significant amount of chalk (shell limestone) in the soil, dis-similar to the preponderant basaltic-weathered sandstones. It produces distinctive wines with a rounded structure and an engaging grapefruit note in the aroma. A mesmerizing stony perfume emerges from the wine as it matures. This site is wholly owned by the J.L. Wolf estate. This vintage was aged 12 months on fine lees before bottling. nine months on the full lees, no malo, one filtration at bottling.

No botrytis is allowed, only 100% healthy fruit, so there is a strict selection process during the harvest. They want fruit that is fully ripe aromatically, but not overripe sugar-wise. Looking for a max potential alc of 13.5%.

2011 Wachenheimer Belz
 Alc. 13.0
 RS 8.8
 TA 7.1
 3.0pH



Mautern Vineyards near Danube

← Vom Stein

Nikolaihof is the oldest wine estate in Austria, whose history goes back almost 2000 years to the Roman empire. Originally chosen by the Romans because it was considered a Celtic holy site prior to 800 B.C., the foundations of the current house date to a Roman tower which existed as early as 63 B.C. Wine has been produced here since the time of the Celts and continued throughout the time of the Romans. Germanic monks obtained the estate during the beginnings of Rome's collapse and the first written evidence of winemaking comes from 470 A.D., documenting the monk's ownership of the vineyard 'Im Weingebirge', the earliest named vineyard site in all of Europe. During the 19th

century the St. Nikolas monastery was closed during the secularization of the empire.

Cellar established in Roman Crypt

The foundations of the house date back to a Roman horseshoe-shaped tower and a fort made of wood and earth, which existed way back in 63 B.C.. The cellar itself was constructed in a Roman crypt, and as the floor level has sunk by about a meter in a thousand years, the 'year rings' are still clearly visible on the walls

In 1894 the Saahs family took over the estate and carried on the traditions the monks had established long before. Integrated farming continued, and even as winemaking took a larger proportion of the agriculture at Nikolaihof during the 1960s chemicals were never used in farming, the estate has always been organic.

Additionally, Nikolaihof has been practicing Bio-dynamics in their winery since 1971, making them likely to be the longest Bio-dynamic practicing winery in the world.

About 22 ht. avg age of vines 45-50 years

Vom Stein (from the rock) is in their home village of Mautern on the opposite side of the Danube from most of the Wachau vineyards, and on a more gentle slope. Unlike vineyards upriver on the steeper slopes composed of "Urgstein", the Vom Stein is composed of loamy loess & Danube river stone soils. The wines are naturally fermented, aged in large oak fass' of Austrian origin, often for several years, usually

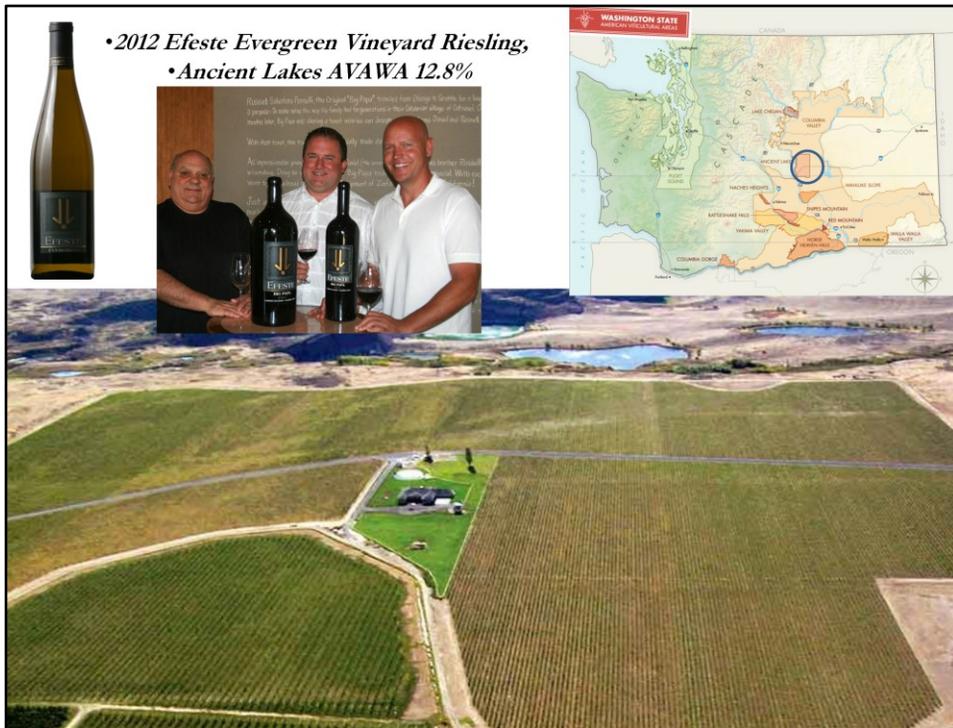


Robert Weil founded in 1875, very young— winegrowing in Kiedrich, however, documented since 950 CE. Wilhelm Weil, great grandson runs the property now 75 ht/185 acres, virtually all riesling on slopes up to 60%. The vines range in age up to more than 50 years and plant density is from 5,000 to 6,000 vines per hectare (ca. 2.5 acres). The vineyards are cultivated according to controlled, environmentally sound viticultural practices, effectively organic, but not dogmatic.

The fruit for these wines comes from Kiedrich Wasseros and Sandgrub, good-quality vineyards that are adjacent to the estate's top sites. The deep and medium-deep soils of the vineyards consist of stony, fragmented phyllite mixed with loess and loam. This soil perhaps is more like that of the lower slopes of the Wachau/Kamptal

The 2012 growing season started with a late bud break due to variable weather in March and April. The flowering, however, came on a bit early with warm temperatures in May. A return to cool, wet weather caused a low fruit set, giving us a natural green harvest that resulted in healthy clusters. Excellent weather during harvest produced wines with full ripeness and harmonious acidity.

Depending on the health of the crop and as long as high risks during fermentation can be controlled by careful monitoring, spontaneous fermentation with natural yeasts is used to produce wines of greater authenticity and sharper profiles that more clearly reflect their origin. Considerable time on the fine-yeast and yeast stirring (bâtonnage) are desirable if vinification takes place in traditional casks ("Stück" cask of 1,200 liters, "Doppelstück" of 2,400 liters, and 4,800-liter casks). The use of stainless steel tanks or traditional casks is not a question of quality, but rather of wine style. The fullbodied dry wines are all fermented and aged in casks because the microoxidation provided wines with greater structural complexity. Alcohol: 12.0% Total Acidity: 7.3 grams/liter Residual Sugar: 7.3 grams/liter



EFESTĒ, pronounced F-S-T, is an acronym for the winery’s founders: Daniel and Helen Ferrelli, Patrick Smith, and Kevin and Angela Taylor. All related. Were home wine makers , decided to go pro around 2007. Peter Devison, current winemaker, spent many years working in NZ working across regions and wine styles, so quite prepared for both Riesling, and diverse climate/sites.

Evergreen Vineyard, in the new Ancient Lakes AVA near Quincy is situated high above the Missoula Flood Plains and only grows white grape varieties. At over 1300 feet, we get Wonderful acidity and pure fruit characterize its grapes. The site is very cool; the caliche and basalt in these ancient soils produce some of the best and most unique wines in the state, if not the world.

8.9g/l TA, 3.05 pH, 10.5 g/l RS

Harvest late october. Block 9/ Whole cluster pressed; comm yeasts (R-HST, Vin13); bottled Jan 2013 after filtration– 1000 cs



Estate founded by Fred Loimer's father in 1962. In 1998, one year after the winery was handed over from father to son; Loimer bought a historical vaulted brick cellar, a former cellar of the Haindorf Castle, in the middle of the grapevines between Langenlois and Zöbing. With the help of the architect Andreas Burghardt, he renovated the cellar adding a minimalist building above to serve as the tasting room and office.

Since 1999, the wines have been vinified and stored in the historical cellar under perfect conditions. Single vineyard sites are sourced from older vineyards that have been tended under biodynamic principles since 2006. Have about 80 ht/200 acres West of Zöbing lies the Seeberg, south-facing site situated approximately 300 meters above sea level. The climatic influence of the cool Waldviertel region to the north brings tension between hot days and cool nights here. The grapes ripen slowly and, therefore, the wines produced from this site show a very fruity expression. Sand and loam alternate here with rich layers of slate – almost all the way to the surface. Low yields, planted 1950. 1-2tons/acre

The grapes were harvested carefully by hand, then placed in small crates (20 kg). Maceration, first fining, spontaneous fermentation in wooden casks (50%) and steel tanks (50%); until April on full lees, then racked and further aging on fine lees in wooden casks until bottling in September 2013.

Residual sugar: 5,7 g/l , Acidity: 6,9 g/l, pH 3.1

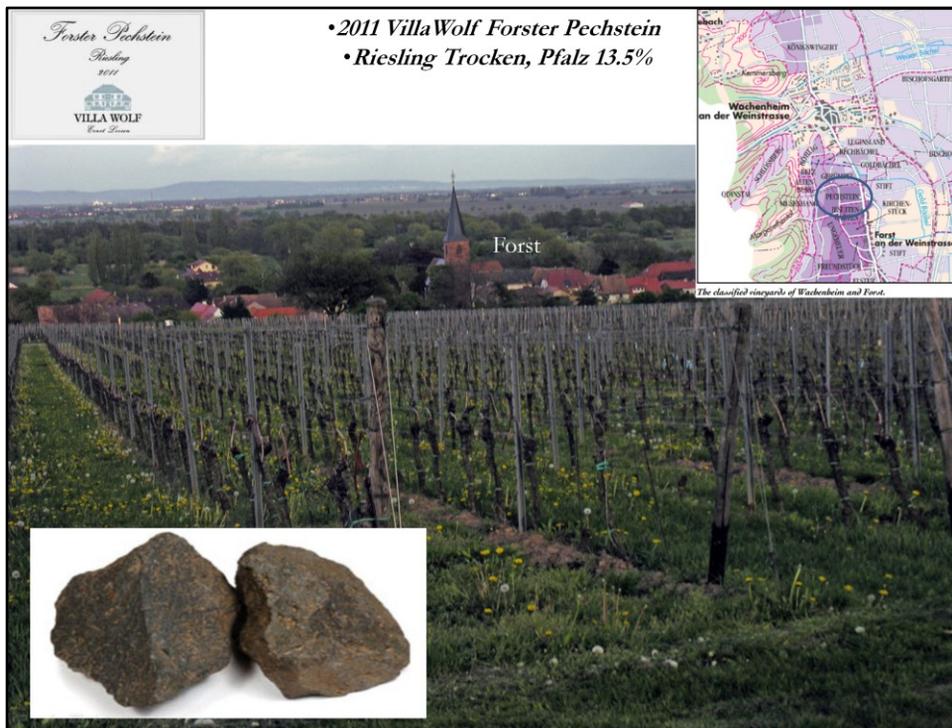


Eroica began in 1999, CSM and Erni Loosen partners (equal). Currently, he works with Wendy Stuckey, and Bob Bertheau (head winemaker CSM).
 Coolest climate fruit from the Yakima Valley and other marginal areas such as Lake Chelan, BUT vineyards with minimal botrytis
 Long hang time with lower sugar producing minerality, less obvious fruit style, high acid to balance the wine and make it so food versatile.

Key 5-6 growers tend to make the blend year after year.-- More canopy, promote lateral shoot growth for shading, less exposed fruit.
 More crop, demands slower ripening, more hang time, less "obvious" flavors.
 More water to keep the vines going during this protracted hang time period.

Want very clear juice for fermentation--
 Temperature range of 52 – 55 degrees F
 Length of ferment normally 3-4 weeks
 Assortment of different yeasts for added complexity and tools at the blending table. Usually about 70 lots to look at, then whittle down to 10-15 or so for final blend.
 Stop fermentations at various Residual Sugar levels for blending as well.

7.6 g/l TA, 3.0pH, 16.6 g/lRS,
 Viewcrest Vyd Yakima always a key component, plus CSM H3 vineyard, plus other vineyards primarily in Yakima Valley and Lake Chelan areas. Seriously farmed to alleviate heat aspects



•2011 VillaWolf Forster Pechstein
 •Riesling Trocken, Pfalz 13.5%

Founded in 1756, the J.L. Wolf estate was a very successful and highly regarded winery for more than two centuries. It entered an especially glamorous era with the construction of its Italianate estate house and villa in 1843. In the latter years of the 20th century, however, the estate languished, lacking a firm hand to guide its wine production. Ernst Loosen, of the Dr. Loosen estate, took over the vineyards in 1996,

Ernst Loosen uses an unofficial, Burgundy-style classification of the vineyards at Villa Wolf, based largely on a vineyard property tax assessment done by the Bavarian government in 1828. Historical accounts of quality and price confirm the first-growth (grand cru) status of the Pechstein vineyard in the village of Forst, and the second-growth (premier cru) Belz vineyard in Wachenheim. In addition, village-quality (villages) vineyards are harvested to produce Wachenheimer Riesling Kabinett. Pechstein is a erste lage, composed of black basalt (pictured); Pechstein (tar-stone) , with weathered red sandstone, with a barrier of lime about 2 m deep which in theory adds another mineral note. This vintage was fully ripe, without botrytis.

2011 Forster Pechstein Alc. 13.5 RS 7.1 TA 6.8 3.0 pH

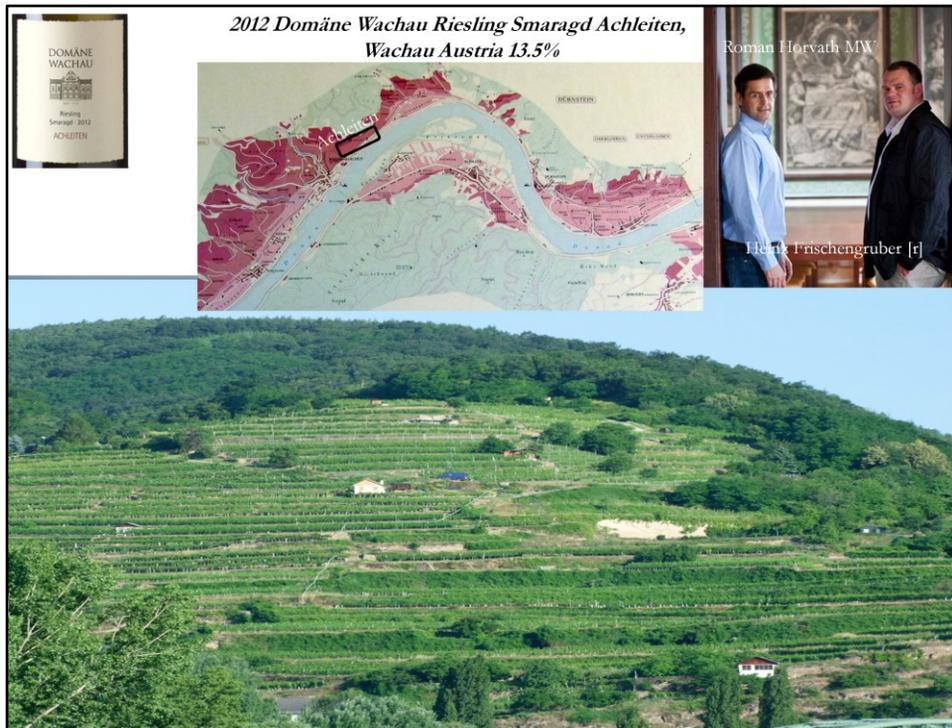


The Naravane brothers formed Rasa Vineyards in 2007, Billo (winemaker), also adjunct professor viticulture at WSU and his brother Pinto decided after decades in tech, with multiple degrees among them, decided to ditch all that and make wine, to satisfy their own passions and make high quality, terroir-driven wines like those they enjoyed.

This is old vine Riesling from a great vineyard, they couldn't pass up when offered. "After all, old vine fruit is hard to get in Washington state," Billo says.

The Composer Riesling is a blend of 3 clones (Geisenheim 110, Geisenheim 198 and Neustadt 90) from Bacchus and Dionysus vineyards. Half the fruit is from vines planted in 1973 and the other half planted in 2005. The combination of 3 clones, young and old vines, and the terroir of the vineyards has made for a compelling wine.

11.8 g/L residual sugar, TA 8.2 g/L, pH 3.10 80% stainless steel fermentation, 20% neutral oak fermentation. 184 cs



Domäne Wachau could be the best coop in the world, certainly in Austria. Under the Direction of Roman Horvath MW, and winemaker, of Heinz Frischengruber, **they** manage over 400 ht; 1/3 of all Wachau acreage. They vinify up to 3000 separate parcels! Almost all of their vineyards are on the finest “terrassen” vineyards of the district. Domäne Wachau’s Cellar Palace is an attractive baroque landmark of the region, planned and built by Jakob Prandtauer from 1714 to 1719, and constructed at the base of the Durnsteiner Kellerberg vineyard.

Achleiten is a legendary vineyard in the Wachau village of Weissenkirchen. It is famous for wines with inimitable mineral character. Dry stone walls dating back to the 12th century, which mount the steep slopes with their silicate-rich soil, dominate this vineyard’s landscape. In the upper terraces, gneiss is the prevailing subsoil, the lower terraces are dominated by dark, schistous amphibolites. Riesling from Achleiten is characterised by low yields (5.000kg per hectare) due to the poor soil in this vineyards. One can understand why vineyard cultivation in the Wachau is five times higher than in flat regions where mechanization is possible.

(1kg of good GV or Wachau Ries costs €1-3, where avg price is €.80) The dry stone walls of the terraced vineyards are an essential part of the terroir in the Wachau. These walls were constructed from natural rock and rubble without the help of cement mortar. The manual placement of each rock for this unique work of construction requires much experience and sensitivity.

Protective juice handling and reductive fermentation are practiced to promote the best primary fruit extraction. Juice clarification is given two days and the cool fermentation of clear must follows. Fermentation takes a bit longer at 16-18°C (Smaragd ferments slightly warmer). The wines are sulphured as late as possible to ensure stability. This practice often requires sensory control twice daily to select the perfect time for stabilization (and that with over 50 different wines in the cellar!). The addition of sulphur dioxide occurs later, up to six weeks after fermentation, for Smaragd wines.

The grapes for Riesling Smaragd Achleiten were carefully hand-picked at the beginning to middle of November. After several hours of maceration and gentle pressing, the wine matured in big wooden casks on the fine lees for several weeks to gain complexity. Acidity:



Owners, and husband and wife team, Bijal and Sinead Shah, started Woodhouse Wine Estates with Bijal's uncle, Tom Campbell, in 2004. Kennedy Shah and Hudson Shah labels named after our daughter and son.

Current winemaker in charge--

Jean Claude Beck comes from several generations of French winemakers; his family estate in Alsace, France has been producing wine since 1579. With winemaking literally in his blood, Jean Claude has demonstrated expertise in the cultivation of diverse varietals at various wineries in California, and at Apex Cellars and Owen Roe in Washington State. Naturally, his passion is Riesling in a dry Alsace style, and the old block (1993) of Riesling at Dubrul, north of Sunnyside in the Rattlesnake Hills/Yakima Valley AVA, provides the stony-mineral, dried apricot and citrus flavors he wants. The DuBrul vineyard is situated on a moderately steep a basalt promontory hillside around 1100. The steep rocky south facing slope is composed of dissected terraces comprised of coalesced alluvial fan deposits primarily from the Ellensburg Formation. The soils in the vineyard are made up of relatively thin loess (wind-deposited silt) over the more coarse-grained alluvial fan deposits. The volcanic ash and heterogeneity of the rock types within the Ellensburg Formation add to the complexity of our terroir.

Around 3 tons/acre, hand picked, after a overnight cold soak, the grapes are pressed whole cluster, on a 5 hours cycle at extremely low pressure. The pomace is still wet after the press. (To preserve so much as possible the expression of fruity)The juice will be set at 32 degrees and will be rack after 3 days when the juice is clear.

Fermentation for at least 1 month at low temperature (60 degree), again to preserve the expression of fruity. When the fermentation is done, we settle the wine again to 32 and rack it once, then let him on clean lees until 3 weeks before bottling. Than check the heat and cold stability, filtering + membrane, adjust the SO2 to 25ppm,