



2011 ESTATE RIESLING

Vintage Notes

2011 – Will be remembered as a career maker or breaker. In my life, the last vintage that we harvested this late and cool was in 1993. I was working my way through college and freezing my constantly wet hands all summer installing a vineyard irrigation project for a friend. 2011 was a repeat of that vintage, with June – normally our turning point for true summer weather – earning the name “January!” Thankfully, the rest of summer was slightly above normal temperatures and an extended spell of consistent weather into October allowed us to bring in all the fruit before any potential freezing. This late year gave the FIGGINS Riesling exceptional acidity and fruit. It was a perfect year for white wine!

VINEYARD SOURCE

Figgins Estate Vineyard,
Walla Walla Valley

AGING PROFILE

Fermented slowly at
cool temperatures in
a stainless tank.

ALCOHOL

12.0%

PRODUCTION

37 Cases

RELEASE DATE

Summer, 2012

RESIDUAL SUGAR

2.7g/L

TOTAL ACIDITY

9.8 g/L

pH

3.05



FIGGINS
WALLA WALLA VALLEY

FIGGINS WINE STUDIO
2900 Melrose Street, Walla Walla, WA 99362
www.figginswine.com
info@figginswine.com

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A WINE OF PLACE INSPIRED BY LEGACY

It is a little known fact that the very first wine my parents would release under their Leonetti Cellar label was a White Riesling in 1978.



When I was a mere five years old, the distinct, racy aroma and crisp sweet flavors of Riesling flowing from a basket press in early October under the strain of my father's physical labor would become one of my earliest and somewhat profound winemaking memories. My sister and I would compete for sips of this sweet concoction that was a candy like confection, destined to become wine. Unlike my father's red wines, which found their way to what I viewed as gigantic stainless steel tanks (I was five remember) - this sweet concoction or "White Riesling" found its way to small glass carboys on the winery floor where my father would insert a delicate glass "bubbler" air trap to the top. This "bubbler" kept the fruit flies at bay and allowed carbon dioxide gasses to escape one delightful "burp" bubble at a time. To this day it is the simplest way to actually "watch" a fermentation process right before your eyes and I was mesmerized.

It is a little known fact that the very first wine my parents would release under their Leonetti Cellar label was a White Riesling in 1978. While these fine early efforts would eventually be abandoned to allow my father to focus his complete and utter devotion to making the world-class Cabernet Sauvignon and Merlot for which Leonetti would become famous, my palate however, was imbued and inspired by that sweet impression.

Fast forward 30 years. With my palate further developed and quest for different, more worldlier wines, the dream to once again create an incredible Riesling came to fruition though the virtues of my Figgins Estate Vineyard. One small parcel of land, only a half an acre, purposely escaped planting to Bordeaux varieties as it lay in a Northwestern draw that I knew would be too cool for those varietals to ripen, but perfect for Riesling! The first wine from these vines was made in 2010 and due to a tiny amount and (quite honestly) a bit of hesitation in my white winemaking abilities, the wine only touched the lips of friends, family, and guests at our winemaker dinners as a pre-cursor to our red wines. The response to the wine was so overwhelming that I was convinced to release it commercially for members on our FIGGINS mailing list.



Gary with young Chris and Amy making Riesling in the early days.



FIGGINS ESTATE VINEYARD

FIGGINS is a dream born of a very special peice of land that my team and I have spent many years cultivating into what I believe is one of the finest vineyards in the Walla Walla Valley.

- Chris Figgins