



2013 ESTATE RIESLING

Winemaker's Notes

2013 was such a fine vintage.

The wine has a brilliantly clear lemon color with a hint of chartreuse at the edge in the light. The nose has sour apple, pear, gooseberry, lychee, white flowers, and a touch of lanolin.

We ferment the Riesling in all stainless steel using an old German yeast called Assmanshausen under low temperatures.

Tasting twice daily, we don't stop the fermentation until I feel there is perfect balance and the sugar is only perceptible as subtle richness, not cloying sweetness. The result is a bone dry Riesling with super fresh gripping acidity that can take on your most challenging dishes and is still perfect for drinking chilled on a hot day. We have less than one acre of Riesling at the Estate, and you'll regret not picking up a few bottles as they go fast.

VINEYARD SOURCE

Figgins Estate Vineyard,
Walla Walla Valley

AGING PROFILE

Fermented slowly at cool temperatures in a stainless steel tank.

ALCOHOL

12.0%

PRODUCTION

100 Cases

RELEASE DATE

Fall 2014

RESIDUAL SUGAR

3.15 g/L

TOTAL ACIDITY

9.0 g/L

pH

3.3



FIGGINS
WALLA WALLA VALLEY

FIGGINS WINE STUDIO
2900 Melrose Street, Walla Walla, WA 99362
www.figginswine.com
509-522-7808

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