



2009 BROWN BOX RIESLING

Honey, apricot, and a hint of tropical fruit on the nose suggest good things to come with our 2009 Brown Box Riesling...And they do. On the palate this wine is refreshing with hints of banana and melon as well as some honey and caramel sweetness on the finish.

www.brownboxwines.com

AWARDS:

Double Gold

Seattle Wine Awards

Best Buy/Excellent

Northwest Palate Magazine

Bronze

Wine & Spirits Wholesalers of America

Bronze

Tri-Cities Wine Festival

WINE SPECIFICATIONS:

Winemakers: Bill Ammons/Steve Hovanes

Bottling date: 7/20/2010

Cases Produced: ~2000 cases

Varietal Composition: 84% Riesling, 9% Chenin Blanc, 7% Gewurtztraminer

Appellation: 100% Rattlesnake Hills AVA

Alcohol: 12.5%

Titrateable Acidity: 0.61 g/100mL

pH: 3.19

Residual Sugar: 55 g/L

CO₂: 885 mg/L

TECHNICAL NOTES:

Harvest Specs: The Riesling grapes from the Roza Hills, Hyatt Cherry Hill, and Hyatt Cheyne Road vineyards, Rattlesnake Hills AVA, were picked from October 7th thru October 16th 2009 as ripeness and capacity allowed. Brix at harvest was 23.9 on average, TA was .72 g/100 ml, and pH was 3.22. Total crush was 165.884 tons yielding 28870 gallons of juice; 174.0 gallons/ton.

Fermentation: The grapes were treated with Scottzyme Pec5 enzyme to help release varietal aromas and aid pressing. The juice was cold settled at 40°F then racked off settled lees after two days. MicroEssentials yeast supplement, diammonium phosphate, PVPP, and bentonite were added to the juice prior to fermentation. Inoculation with 50% Epermay II and 50% Steinberger yeasts (in separate tanks) was followed by a cool fermentation, with an average fermentation temperature of 56°F. Fermentation took just over one month and was stopped by chilling to 35°F and the addition of SO₂. The target residual sugar level of 5.5% (55 grams/L) was achieved.

Elevation/Aging: The wine was racked off fermentation lees at the end of November and cold stabilized. The wine was then blended tank to tank and with the addition of 7% Gewurtztraminer and 9% Chenin Blanc for increased floral aromas. In early February, after blending, the wine was protein stabilized with bentonite. Once stable, the wine was diatomaceous earth, pad, and sterile filtered before bottling.