



# POET'S LEAP

2022  
RIESLING  
COLUMBIA VALLEY

## TASTING NOTES:

The 2022 Poet's Leap Riesling is a fresh and vibrant wine with fragrant jasmine and citrus peel aromatics combined with flavors of white peach, kumquat and ripe stone fruits. The wine's racy natural acidity, and a pleasant streak of minerality, provide a balanced mouthfeel and long, clean finish.

## VINTAGE:

Despite unusual growing conditions that kept growers and winemakers on edge throughout the season, the 2022 vintage will be remembered for producing beautiful, elegant wines with intense color and flavors. Spring was cold and wet, with the weather refusing to warm until late June. When temperatures finally increased, shoot growth was explosive, requiring extra care and effort in the vineyards. By early September, it became clear that yields would be large, causing concern about ripening as temperatures remained unseasonably cool. However, by late September, the weather warmed significantly. Record-high temperatures stretched into late October, providing the extra hang time the grapes needed to finish ripening and develop full physiological maturity.

## WINEMAKING:

Small lots of handpicked grapes were gently sorted and whole cluster pressed to avoid imparting bitterness before fermenting in stainless steel tanks at a cool 60°F to preserve fresh fruit aromas and flavors. After fermentation, a strict selection process followed, with the winemaker carefully evaluating each lot to compose a balanced final blend showcasing the Riesling's clean, racy character.

## VINEYARDS:

The 2022 Poet's Leap is sourced from old vine Riesling grown at Sagemoor's Gamache Vineyard. Planted in the mid-1980s, this is a cooler site than other parts of the Columbia Valley. Riesling grown here is notable for its bright acidity and appealing citrus character. A small amount of Bacchus Vineyard's German clone Riesling and Yakima Valley's DuBrul Vineyard grapes round out the blend, adding minerality, stone fruit, and heightened aromatics to the finished wine.

BLEND: 100% RIESLING  
RESIDUAL SUGAR: 1.1 G/100 ML  
ALCOHOL: 12.4%  
PH: 3.00  
TA: 0.79 GRAMS /100ML  
PRODUCTION: 4,570 CASES

