



2022 K VINTNERS JET CITY RIESLING

TASTING NOTES BY WINEMAKER CHARLES WMITH

Classic, dry Riesling from Evergreen Vineyards is so pure, crisp, focused and brilliant... minerality to the core: chalk and slate with lime, white peach, hibiscus flower, and a slight note of petroleum in a good way... fantastic now better in the future.



VINTAGE NOTES

2022 was a unique year for wine grapes in Washington State. A slow start due to a late spring eventually balanced out into an even and warm summer, ultimately leading to one of the longest falls we have ever experienced. Our vineyards, which produce great grapes year in and year out, harvested fruit that lent itself to extremely special wines this year. Wines that are firm, bright, and beautiful, with lovely aromas. We're excited to watch them continue to develop and provide enjoyment for years to come!

CURRENT SCORES

91 Points, Jeb Dunnuck

"Starting with the whites, the 2022 Riesling Jet City is rocking stuff, with juicy lime, stone fruit, and minty herb notes in a light, vibrant, refreshing, yet not simple style. It's textured, balanced, and beautifully drinkable. I wouldn't be surprised to see it evolve nicely for a decade, but I love it now."

VINEYARD

Evergreen Vineyard (100%)

Planted in 1998 by Jerry Milbrandt, the vineyard lies along a stretch of steep cliffs above the Columbia River, in the Ancient Lakes. A cooler site due to river influence, the soils are composed of fragmented basalt, gravel, silt, and caliche deposited during ice age floods. As with all of Milbrandt's vineyards, Evergreen is farmed using sustainable practices. This site produces fruit with sublime mineral character and great acidity, a balance that winemakers adore.

WINEMAKING

Varietal Breakdown: 100% Riesling

Appellation: Ancient Lakes of Columbia Valley

Production: 3.5 tons per acre, native yeast, 100% whole cluster pressed in 700L French demi-muids | 9 months barrel aged on lees in 100% neutral french 700L demi-muids | 192 cases produced

Wine Analysis: 7.1 g/L titratable acidity, 3.24 pH, 11.5% alcohol, no residual sugar

UPC: 184745001239