

NOVEL WINES

by CHARLES SMITH

2024 BLOSSOM FURY RIESLING



Charles Smith, who unleashed Kungfu Girl on the wine world, is back with the next chapter. Like a great sequel, Blossom Fury lives up to the legend and blows it wide open!

Blossom Fury is no wallflower. Fierce, a little mysterious, a little seductive, and impossible to ignore.

TASTING NOTES

Aroma of peach, apple and cherry blossoms. A seismic eruption of cool stone fruit, subtle lime leaf with a crystalline minerality that races through this beautiful wine. It's electric!

SCORES

91 Points, Eric Guido (*Vinous*)

"The 2024 Riesling Charles and Blossom Fury is finessed and perfumed, mixing green melon with savory herbs, lime zest and crushed stone. It is beautifully balanced, with zesty acidity propelling crisp orchard fruit and citrus tones across the palate, as a salty concentration saturates. Inner florals resonate through the close as the 2024 tapers off with a tropical flair yet remains classically dry. **The value here is unparalleled.**"

90 Points, *Wine Advocate*

"The 2024 Riesling Blossom Fury is scented of peach, lychee, fresh bread, green herbs and stony undertones. The light-bodied palate has bright, saline-laced flavors. Its energetic acidity is balanced by 4.2 grams of residual sugar, and it has a long, refreshing finish. **It overdelivers for the price!**"

VINTAGE NOTES

2024 was quite a year for grapes in Washington State. While atypical and lower in yield, the 2024 harvest produced wines of remarkable complexity, focus, and intensity – beautifully expressive and fascinating in character.

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:** Columbia Valley

Production: 6 tons per acre, native yeast, 100% whole cluster press in Stainless Steel Tanks | 10 aged on lees in stainless steel tanks | 5,000 cases produced

Wine Analysis: 8.2 g/L titratable acidity, 3.13 pH, 4.2g/L RS, 12% alcohol

UPC: 184745000683