
Lewis-Clark Valley 2022

Riesling

The 2022 vintage was one marked by delayed bud-break, cooler temperatures, and a late and long harvest. When compared to the 2021 vintage, which was short, quick, and complete by October 1st, 2022 commenced the last week of September and stumbled all the way into November. Slow ripening, cool evenings, and lots of heavy fruit loads allowed flavors to mature in each varietal. White wines are characterized by crisp acid and bright fruit notes.

Our 2022 Riesling is off-dry, or just slightly sweet. We leave a smidge of sugar in the wine upon fermentation to balance out the acids collected in the grape during the growing season. On the nose you might find white peach, nectarine, and the scent of fresh spring rain. On the palate the wine offers tart apple and stone fruit flavors.



Colter's
C R E E K

DATE HARVESTED

October 11th, 2022

DATE BOTTLED

March 15th, 2023

PRODUCTION & AGING

Stainless

CASE PRODUCTION

290

ALCOHOL

12.0%

FOOD SUGGESTIONS

This white wine can handle spicy Asian flare or your favorite saucy summer barbeque. Pair with strong blue cheeses for a delightful dessert, or simple olive oil cake.

Serve between 55-60°F for optimal flavors.

AGING POTENTIAL

Drink now through 2030.