



2019 Siegerrebe

Profile: Our favorite Puget Sounds grape returns to craft a subtle and delicious little wine that pairs well with seafood. The 2019 vintage of our Estate Siegerrebe offers fragrances of white lilac, tangerine pith and woody herbs as well as captivating savory aromas. Mouthwatering flavors of Italian plum, bright notes of preserved Meyer lemon and luscious baked apple are persistent throughout.

Winemaker's Note: Picked in three stages to catch micro-site ripeness, we were able to pick these grapes before a swarm of yellow jackets swooped in on the vineyard. Every season has its challenges. Hard work kept us ahead of the danger and we were able to bring the fruit in clean. The wine was fermented partially in neutral French oak barrels and stainless steel.

Specifications

Varietal: 100% Siegerrebe

Vineyards: Portuguese Hill Vineyard,
Port Townsend WA, Puget Sound AVA

Barrels: Fermented 66% in Stainless Steel
& 33% in French Oak

Drink: 2020–2021

Pair with: Sample this wine with a selection of appetizers like alder smoked Olympia oysters and ceviche or enjoy with baked rainbow trout or seared sea scallops.



Fruit



Body



Acidity



Residual
Sugars



ABV: 11.5%

