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Charles & Charles

2014 RIESLING

**ART DEN HOED VINEYARD,
YAKIMA VALLEY, WASHINGTON**

THE VINTAGE

2014 was another hot vintage in Washington State, though with our pick date in the last few days of October and the first days of November, you might have never known. The higher elevation vineyard location was a crucial counter-balance to the heat, so we were able to prolong the growing season without getting overly ripe fruit and while keeping lots of natural acidity.

THE WINE

This Riesling was the last fruit in the door (not just for us, but for everyone we know across the state), though it still had wonderful chemistries. At 22.5 Brix, it retained nice bright acidity despite the heat. Upon arrival, we gently pressed the grapes then allowed the juice to settle out for 48 hours at 40°. After clean racking off the heavy lees, we treated it to remove tannins picked up in the pressing, while still retaining a full mid-palate. The juice was then separated into two lots so that each could be fermented with a different yeast strain. Both tanks were then cold-fermented to extend the fermentation. When the wine reached a balanced RS to acid level, the fermentation was stopped. The result is a gorgeous, full-flavored Riesling with aromas driven by stone fruit, mineral notes, wet rock, citrus, and floral. It's taut on the palate but with beautiful focus and lingering notes of honeysuckle and crushed rock. pH - 3.07, TA - 7.3g/L, RS - 1.4%, Alc - 12%. 6,600 cases produced.

THE TERROIR

This Riesling is 100% from grapes grown on the Art Den Hoed vineyard, right on the outside edge of the Rattlesnake Hills AVA, in the Yakima Valley. Aside from Art's great farming, what makes this vineyard special for world-class Riesling is the gently sloping, high elevation (1,500 feet) and shallow, well-drained Warden Series silt loam soils. The higher elevation maintains a mountain climate with much more moderate summer temperatures.

THE LABEL

Charles Smith's long-time friend, label muse, and artist, Rikke Korff, made this decidedly lo-fi label for us. We wanted to project a distinctly Northwest feel and illustrate the incredible diversity of the physical features of Washington State, from sea to mountains.

THE PROJECT

A collaboration founded in 2008 between Wine Enthusiast Magazine 2014 Winemaker of the year, Charles Smith (K Vintners, Charles Smith Wines) and Charles Bieler (Three Thieves, BIELER Pere et Fils & Gotham Project). We make just four wines together. The Rosé, a Cabernet Sauvignon blend, a Chardonnay, and this single vineyard Riesling.