



BATON BRANDY 2016

Grape: 100% Riesling

Vineyard: Naches Heights Vineyard

Elevation: 1,800.ft.

Soils: Loess

Harvest dates: October 15

Hand harvested, and whole grape fermented

Fermented in 1.5 ton open top fermenters

Data: Brix 20.8, PH 3.11, Titratable Acidity: 8.1 g/l

Fermented with Lalvin 1116 yeast

VINTAGE

2016 was a wet Washington State vintage, multiple rains during the middle of October delayed picking and we had to re-schedule transportation and help to crush. Hand-picked with an excellent acidity and low Brix, this fermented almost to dry.

Our orange wine once was done with fermentation it awaited a quick single pot still distillation and entered the barrel at 55% ABV. During distillation, peach, apricot and some flower notes were coming through. Aged two years in Hungarian ex-wine oak and bottled at 43% ABV.

TASTING NOTES

Plum – Vanilla – Chamomile Flowers

FUN FACT

The day we were driving loaded with Riesling grapes, Seattle was expecting its biggest windstorm in the last decade. Fortunate for us, the weather models were not correct thus reducing traffic to zero allowing us to get to the distillery in record time and crush the grapes.

AWARDS

2019 – Silver – American Grape Brandy – San Francisco World Spirits Competition.

89 pts – Wine Enthusiast