

JAMES COLE

ESTATE WINERY

Vintage: 2004

Appellation: Okanagan Valley, Canada

Harvest Dates: January 2, 2005

Composition: 100% Riesling

Vineyard
Block/Clones: Douglas Vineyard
Clone 239

Barrel Age: 11 months in neutral French Acacia Oak

Analysis: Brix at Harvest: 40 Brix
Residual Sugar: 117 grams per liter
Alcohol: 12.0%

Winemaker: Jeff Harder and James Harder

Case Production: 98 cases

Tasting Notes:

The delicate Riesling grapes were hand harvested on January 2nd, 2005 before daylight at -10 degrees C from the Douglas Vineyard. The grapes were immediately loaded into a press and underwent 6 hours of pressing. The 40 degrees Brix juice was fermented in Acacia oak barrels for added depth and complexity. The wine was aged 11 months sur lie before blending and bottling. This complex and decadent wine showcases intense aromas of apricot, honey and jasmine spice. Layers of ripe peaches, Asian pears and baked apple are wonderfully balanced with natural acidity and a luscious finish. This wine will age gracefully for the next 10-15 years.