



JANUIK

2016 Bacchus Vineyard Riesling

VINTAGE

The 2016 growing season got off to a fast start with warm spring temperatures that resulted in a very early bud break. Temperatures continued to climb into early summer, then moderated perfectly to slow growing conditions throughout July and August. Moderate temperatures continued into the fall, slowing the pace of ripening just enough to extend hang time, develop full flavors in the grapes and yield delicious wines that are both powerful and refined with pleasing freshness.

VINEYARDS

At Januik Winery, we believe single vineyard wines should only be made when a particular site yields an exceptional wine that reflects the unique character of the vineyard. Bacchus Vineyard is located outside Pasco on a southwest facing slope which overlooks the Columbia River. Planted at Bacchus Vineyard are two of Germany's best Riesling clones, Geisenheim 198 and Neustadt 90, from which our Riesling is made.

WINEMAKING

After gently pressing the grapes and cold settling the juice overnight, the fermentation was initiated with Anchor Vin 13, a yeast isolate which was developed largely because of its wonderful aromatic characteristics. Temperatures never exceeded 55F for the duration of the fermentation which was finally arrested almost six weeks after it began.

TASTING NOTES

Bright and refreshing, the Bacchus Vineyard Riesling is brimming with apricot, peach and citrus flavors and aromas. Punctuated with mineral notes, the finish is crisp, balanced and lingering.



ANALYSIS AT BOTTLING

Total Acidity.....	0.62g/100ml
pH.....	3.12
Residual Sugar.....	1.45 grams/100ml
Blend... ..	100% Riesling
Cases	229
Bottling Date.....	April 23, 2017

Mike Januik, owner/winemaker