



WEED KILLER



THE PUREST EXPRESSION OF RIESLING

Why Organic Farming?

Our love of Riesling remains our priority and passion at Pacific Rim. We're willing to go to great lengths to honor this most expressive and versatile of all wine varieties — no other grape so beautifully captures the essence of a vineyard. To showcase Riesling's purity, we've become ardent about our biodynamic and organic farming practices. In fact, Wallula Vineyard (the source of the two wines we're sharing with you) remains the first and only Biodynamic and Organic Certified vineyard in Washington State.

Sure there are challenges: minding our 150 "pet" sheep that roam freely among our vineyards as natural "weed killers," our dedication to exclusively using wild yeasts, maintaining over 160 acres of Biodynamic and Organic vineyards... not to mention, keeping our herding dogs happy (who dutifully protect our "weed killers"). All these seemingly extreme efforts are well worth it in our continued commitment to produce the purest expression of Riesling from our vines to your glass.

These methods produce pure, unadulterated grapes in harmony with the natural cycles of the Columbia Valley and free from outside influences like pesticides and fertilizers. It's genuinely an ecosystem devoted to Riesling.



2010 Riesling Made with Organic Grapes (\$14 SRP)

We've crafted a wine to pair with the foods that today's wine lovers place on their dinner tables — its subtly sweet profile is balanced by refreshing acidity. Complements all manner of flavorful cuisines, spicy fare and fresh, local foods.

Technical data: Columbia Valley, WA; 10.5% Alcohol; 3.6% RS

2010 Wallula Vineyard Vin de Glacière (\$16 SRP)

We pick around 22.5% sugar in order to preserve the natural acidity of the grapes. The grapes are then frozen and pressed frozen for enhanced flavor concentration — about 36% sugar. This ice wine is like a breath of fresh air in a glass — enjoy its pear, jasmine and honey flavors and bright finish. Fruit tarts, cheesecake and blue cheese make delightful pairings.

Technical data: Columbia Valley, WA; 8.9% Alcohol; 16.1% RS

As always, Rieslings Rule because no other variety is as versatile, complex and food-friendly.

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COMMITTED TO SUSTAINABILITY... *from vine to glass*



Vine

- Our Wallula Vineyard is the first Biodynamic® and Organic certified vineyard in Washington State
- We adhere to the most stringent viticulture standards known to the wine industry
- We ban all use of pesticides and excessive watering techniques



Sheep

- Biodynamic farming creates a farm system that is minimally dependent on imported materials, and meets its needs from the living dynamics of the farm itself
- Our sheep, which reside full time at our Wallula Vineyard, are nature's most diligent weed killer

Winery

- Built to optimize electrical and water usage efficiency
- Our electro dialysis filter demands less power than a traditional filter and provides supreme results
- Only use native yeasts in ALL our wines — no commercial yeasts
- We banned the use of diatomaceous earth for filtration and reduced water and electrical usage to one of the lowest levels in the industry
- No added acid in winemaking — only the natural acidity of the grapes
- Founding and active member of Wine Wise (Washington State sustainability non-profit)



Bottle

- Low-weight glass reduces consumption of energy for manufacturing and CO2 emissions by 33% compared to “classic” wine bottle
- Made with 50% recycled material
- 25% more bottles can be loaded in a truck, which reduces greenhouse gasses and the impact of transportation



Glass

As Riesling zealots, we know that no other varietal so truly portrays the character and nature of a vineyard. Our wines made with organic grapes provide the PUREST EXPRESSION of RIESLING.

