



2021 Riesling Dry

Harvest Dates: October 13th - 14th, 2021 | **Alcohol label %:** 11.7 | **pH:** 3.14 |
Acidity (TA): 7.5 | **Residual Sugar (g/L):** 0.08

Winemaking

Fermented dry in stainless steel.

Aging

This wine will continue to unwind beautifully with time in the bottle.

Bottling

Limited quantities, Library Wine. Club membership required for access. May 15, June 9 and June 14, 2021

Palate

Our Dry Riesling is mineral driven on the nose and all fruit on the palate. Lime peel, apple, and pears on the palate. Nice acidity makes for a bright wine with a lasting finish.

Food Pairing

A superb and versatile food wine. Its slightly round mouth feel makes it a perfect match for fin fish, seafood, chicken, pork and mild cheeses. Try in place of champagne at your next brunch!

