



2023 Riesling Dry

Harvest Dates: October 18th - 19th, 2023 | **Alcohol label %:** 11.8 | **pH:** 3.22 | **Acidity (TA):** 7.6 | **Residual Sugar (g/L):** 0.26

Growing Conditions

The 2023 vintage hit a sizable speed bump on the night of May 18, when a combination of freezing temperatures and lack of wind engulfed much of the region in frost. With the vines already awake and starting to push growth, this led to substantial damage – with yields ultimately coming in around 40% less than average across the farm. The fruit that did reach maturity benefitted from a sunny and dry harvest to produce wines of ripe flavors and balanced acidity. Subsequent wines showcase the warrior spirit of grapes that endured a challenging growing process.

Winemaking

This bottling of our Dry Riesling is a blend of separately harvested & fermented lots of three clones (198, 90, 239) from four different vineyard sites.

Bottling

bottles May 30 and June 4, 2024

Palate

This Dry Riesling is an outstanding food wine, fresh and full-bodied with ripe bright stonefruit and citrus characteristics, prominent acidity, and a smooth, beautifully balanced finish.

Food Pairing

A perfect accompaniment for seafood, chicken and other light meals.

