



2021 Riesling Semi Dry

Harvest Dates: October 13th - 27th, 2021 | **Alcohol label %:** 11.5 | **pH:** 3.14 | **Acidity (TA):** 7.6 | **Residual Sugar (g/L):** 1.8

Growing Conditions

The 2021 growing season began with frequent rainfall, leading to rapid canopy growth across the farm. The fast-established leaf presence proved crucial, as continued precipitation and cloud cover in summer put a greater level of importance on the solar energy collected in spring. The fall brought enough sunlight and respite from the rain that harvest brought in fruit with a compelling balance of sugar and acid levels. Wines from this vintage will feature a strong backbone of acidity with fragrant aromas and nuanced layers.

Winemaking

The wine is a blend of 5 separately harvested vineyard blocks of clones 90, 198, 239 and some of our oldest block of riesling (unknown clone), fermented in stainless steel.

Bottling

June 21, 23 and July 14, 2022. Stelvin closure.

Palate

Rich and full-bodied with bright peach, melon, and citrus notes present throughout, balanced by lively acidity and a nice, lengthy finish.

Food Pairing

Perfect along with seafood such as crab or scallops, grilled chicken or a variety of cheese.

