



2022 Riesling Dry

Harvest Dates: October 10th - 12th, 2022 | **Alcohol label %:** 12.4 | **pH:** 3.02 | **Acidity (TA):** 8.0 | **Residual Sugar (g/L):** 0.45

Growing Conditions

The 2022 growing season was marked by an abundance of sunlight and a dearth of rainfall. Those two factors combined with a cold spell in mid-January to lessen yield totals for many varieties. However, the fruit that was grown reached enticing levels of ripeness that have us excited about the quality and age ability of wine from this vintage.

Winemaking

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

Aging

Fermented and aged in stainless steel tanks.

Bottling

Bottled April 11 and April 13, 2023. Stelvin closure. Limited quantities, Library Wine. Club membership required for access.

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.

