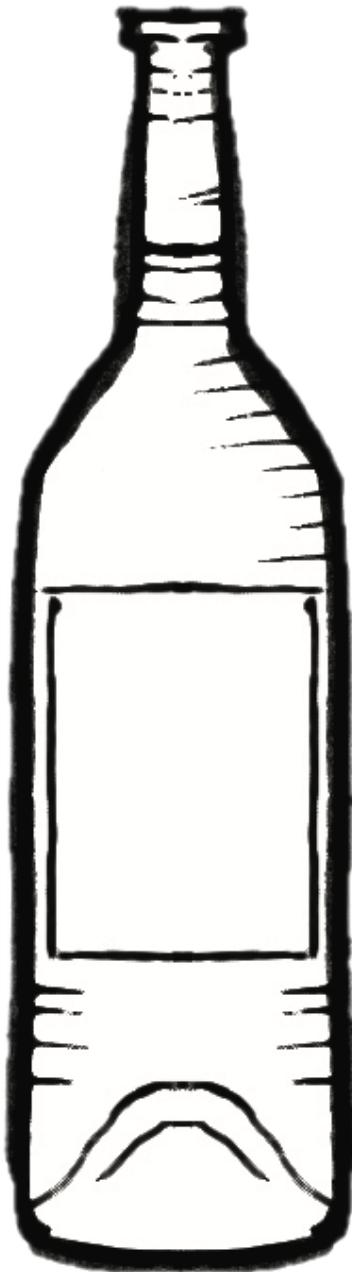


2022 Dry Riesling

Harvest Dates: October 28th - 29th, 2022 | **Alcohol label %:** 12.4 | **pH:** 3.02 |
Acidity (TA): 9.5 | **Residual Sugar (g/L):** 7.0



Growing Conditions

Fruit for this wine grew in isolated sections from Vineyard #3, Zimmerman, and another location on the Leelanau Peninsula.

Winemaking

Juice for this wine is a blend selected from three different sites that were all fermented together.

Aging

This wine aged in a stainless steel barrel for 5 months before being bottled.

Nose

This wine has an explosive nose with white peach aromas.

Palate

The palate of this wine is round with a lush texture but a crisp and refreshing finish.

Food Pairing

A dry Riesling will be perfect with fish, seafood and white meat dishes.