



# 2021 Semi Dry Riesling

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Alcohol label %: 12.7 | pH: 3.21 | Acidity (TA): 8.6 | Residual Sugar (g/L): 2.75

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## Harvest

This vintage was harvested in November to allow the fruit to ripen as much as possible.

## Winemaking

The fruit was slowly fermented in colder conditions and arrested at 2.75% residual sugar to retain fresh fruit flavors.

## Bottling

Bottled June 8th, 2022.

## Nose

Scents of white peach, guava, papaya, and tangerine emerge from the bottle.

## Palate

Flavors of delicious juicy notes of nectarine, pear, apricot and honey wash over the palate with well-balanced acidity and rich tannins.