



BOATHOUSE

VINEYARDS

2022 Dry Riesling

Alcohol label %: 12.0 | Residual Sugar (g/L): 0.0 | Serving Temperature (°C): 55.0 | Drink starting in: 2024 | ending in: 2034

Growing Conditions

Warm growing season with temperature peaks in the high 90's. Below average annual precipitation. Intermittent rain showers from late September to early November.

Harvest

Mid October

Winemaking

100% estate grown, produced and bottled. Minimal Intervention winemaking. Only additions to wine include organic, neutral yeast and between 15 to 20 ppm of sulfur at bottling. No sulfur, acid, sugar, tannins, enzymes etc. added to wine during processing, fermentation or aging. Estate fruit only.

Aging

Stainless Steel for 9 months.

Bottling

Estate Bottled.

Appearance

Pale Lemon. Clear and Vibrant.

Nose

Medium Intensity. Flinty and Citrus Driven. Classic Dry Riesling Fruits.

Palate

Dry. Medium Body. Meyer Lemon. Key Lime. Developing pale tropical fruits. Developing TDN. Quenching.

Food Pairing

Fish. Lean meats and cheeses.

