

# 2021 Riesling

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Alcohol label %: 10.8 | pH: 2.99 | Acidity (TA): 10.2 | Residual Sugar (g/L): 31.0

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## Growing Conditions

The 2021 growing season started with a mild Winter that turned into a warm Spring. Bud break and bloom were earlier than the previous year by at least two weeks. Early Summer was warm and dry with conditions changing to warm and wet by August. As September approached, disease pressure was high and getting higher throughout the harvest. Careful attention was needed in the vineyard and in the cellar to ensure high quality.

## Winemaking

This wine was blended from many different Riesling fermentations. Each fermentation reflected the unique character of the site, picking date & yeasts selected & not selected. Fermented in stainless steel

## Nose

Aromas of ripe apple and pear, beeswax and white flowers

## Palate

On the palate, a lovely round mouthfeel with ripe apple, sweet ruby red grapefruit, with hints of citrus pith, apple skins and herbs. A lovely lingering finish.

