



2017 Riesling Dry

Alcohol label %: 12.3 | pH: 3.05 | Acidity (TA): 7.6 | Residual Sugar (g/L): 0.6

Growing Conditions

The 2017 growing season contrasted greatly with the dry season of 2016 with much higher than normal amounts of rainfall from May through August. The critical months of September and October ended up being much warmer than normal, allowing for extended ripening.

Winemaking

The 2017 bottling of our dry Riesling is comprised of 2 separately harvested & fermented lots and clones (90 & 198).

Bottling

April 17 & 19, 2018. Stelvin closure. Limited quantities, Library wine. Club membership required for access.

Nose

Nectarine and lime aromas,

Palate

Lime peel, apple, and pears on the palate and a smooth, beautifully balanced finish.

Food Pairing

A perfect accompaniment for seafood, chicken and other light meals.

