



2019 Riesling Dry

Harvest Dates: October 23rd - 30th, 2019 | **Alcohol label %:** 11.9 | **pH:** 2.95 |
Acidity (TA): 8.3 | **Residual Sugar (g/L):** 0.48

Growing Conditions

Our 2019 harvest got underway about two weeks later than normal, due to the season's cool, wet spring. July and August heat helped to accelerate vine development, and we were fortunate that the fall months allowed for extended hang time to bring the sugar content into balance with the acidity levels.

Winemaking

Stainless steel.

Bottling

April 28 & April 30, 2020, Stelvin closure.
Limited supply, Library wine, Club membership required for access.

Nose

Our Dry Riesling is mineral driven on the nose and all fruit on the palate.

Palate

Lime peel, apple, and pears on the palate. Nice acidity makes for a bright wine with a lasting finish.

Food Pairing

A superb and versatile food wine. Its slightly round mouth feel makes it a perfect match for fin fish, seafood, chicken, pork and mild cheeses. Try in place of champagne at your next brunch!

