



2015 Riesling Dry

Harvest Dates: October 6th - 7th, 2015 | **Alcohol label %:** 12.3 | **pH:** 3.04 | **Acidity (TA):** 7.5 | **Residual Sugar (g/L):** 0.56

Growing Conditions

The 2015 growing season started off rough with extremely low winter temperatures through March. We were subsequently met with seven inches of rain in June. Fortunately things turned around with July, August and September providing ideal conditions with abundant sun and heat.

Harvest

These excellent conditions toward the end of the growing season allowed our Riesling grapes to ripen to perfection.

Winemaking

The 2015 bottling of our dry Riesling is comprised of 3 separately harvested lots; clone #90, clone #198 and our oldest block of Riesling ("Vineyard 31"). The lots were also separately fermented in stainless steel prior to blending.

Bottling

April 12 & 14, 2016. Stelvin closure.

Limited quantities, Library Wine. Club membership required for access.

Palate

The dry Riesling is an outstanding food wine, fresh and full-bodied with restrained fruit and acidity, and a smooth, beautifully balanced finish.

Food Pairing

An elegant enhancement for seafood, chicken and other light meals.

