



2020 Semi Dry Riesling

Alcohol label %: 11.9 | pH: 3.06 | Acidity (TA): 7.7 | Residual Sugar (g/L): 17.0

Growing Conditions

The 2020 growing season started out cool & dry which resulted in a late bud break and flower bloom. The late Spring and Summer was warm and dry with cool nights. This diurnal shift resulted in very ripe fruit with fresh acidity. As harvest approached, the vines were free of disease pressure and the grapes were clean, ripe and fresh with the resulting wines showing power and balance.

Harvest

October 21-23, 2020

Winemaking

The fruit was machine harvested and then went directly to press. Multiple fermentations in stainless steel and barrel provided many options for blending this wine.

Bottling

August 19 and 20th, 2021

Nose

Honeydew melon, tangerine, apricot and Asian Pear

Palate

tangerine, Asian pear, slate

