



2018 Medium Sweet Riesling

Alcohol label %: 11.3 | pH: 2.96 | Acidity (TA): 9.8 | Residual Sugar (g/L): 34.0



Growing Conditions

Primarily from an older vineyard that's yield is decreasing as the vines age

Winemaking

This wine was pressed light and fermented slowly until February. That is when we stopped with natural residual sugar.

Aging

Fermented slowly for 3 months

Nose

Stone fruit aromatics

Palate

Limestone on the palate

Food Pairing

This variety pairs well with salty cheeses like gorgonzola, aged gouda, feta, or parmesan.