



2021 Riesling Caywood East Dry

Harvest Dates: October 13th - 14th, 2021 | **Alcohol label %:** 11.5 | **pH:** 3.35 |
Acidity (TA): 7.8 | **Residual Sugar (g/L):** 0.04

Growing Conditions

The 2021 growing season began with frequent rainfall, leading to rapid canopy growth across the farm. The fast-established leaf presence proved crucial, as continued precipitation and cloud cover in summer put a greater level of importance on the solar energy collected in spring. The fall brought enough sunlight and respite from the rain that harvest brought in fruit with a compelling balance of sugar and acid levels. Wines from this vintage will feature a strong backbone of acidity with fragrant aromas and nuanced layers.

Winemaking

The Caywood East vineyard comprises 3 clones: #90, #110, and #198. The clones are separately harvested and fermented in stainless steel prior to any blending. The final 2021 wine consists of clone #198 fermented with multiple yeast strains prior to blending.

Bottling

Limited quantities, Library Wine. Club membership required for access. Bottled July 12, 2022 Stelvin closure

Palate

This truly dry Riesling is an outstanding dinner wine, with slate, minerality, citrus, and just a whisper of tree fruit.

Food Pairing

A superb and versatile food wine. It's slightly round mouth feel makes it a perfect match for fin fish, seafood, chicken, pork and mild cheeses.

