



# 2021 Riesling Caywood East Dry

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

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## 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.

