

2018 Art Series Riesling

Alcohol label %: 10.0 | pH: 2.96 | Acidity (TA): 7.92 | Residual Sugar (g/L): 24.0



Growing Conditions

2018 was one of the most challenging vintages of the past decade. A lot of moisture, in the form of rain and high humidity during the fall, led to earlier picking than usual and lower yields than expected

Winemaking

We harvested multiple Riesling blocks from our two vineyard sites. The fruit was fermented with its indigenous yeasts. This wine represents the truest expression of our sites.

Aging

Now to 15 years

Nose

Complex, fruity aromatics with a soft hint of minerality

Palate

Citrus, white flower and stone fruit with refreshing acidity and a lengthy finish.