



2022 Riesling Reserve

Alcohol label %: 9.5 | **Acidity (TA):** 7.6 | **Residual Sugar (g/L):** 4.6



Growing Conditions

100% estate grown on Old Mission Peninsula. Walter and Eileen Brys, proprietors of Brys Estate Vineyard and Winery on Old Mission Peninsula in Traverse City, Michigan, planted the first of 53,000 vines in 2001 and opened the doors of their tasting room in 2005. Their 44-acre vineyard is part of the 155 acres that makes up Brys Estate.

The climate of the peninsula is moderated by the surrounding deep waters of the Grand Traverse Bay, with the West Bay reaching depths of over 400 feet and the East Bay reaching depths of over 600 feet. This deep water helps to prevent frost during the growing season, and keeps the air temperatures milder during the winter months.

The tip of Old Mission Peninsula is also located on the 45th parallel which is exactly half way between the equator and the north pole. Internationally recognized wine regions such as Bordeaux, France; Piedmont, Italy and the Willamette Valley in Oregon are all located along this same parallel.

We crop Riesling at 3-4 tons per acre, depending on the year, producing approximately 2000 cases per growing season from 8.34 acres of Riesling.

Winemaking

Residual Sugar 4.6%

Nose

This well-balanced Riesling shows beautiful pear, peach, and apricot aromatics.

Palate

The mid-palate shows an array of stone fruits and is soft and viscous with slight citrus tones on the finish.

Food Pairing

Spicy foods • curry • baked apples or pears • sharp cheeses