



# BOATHOUSE

VINEYARDS

## 2022 Riesling

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Alcohol label %: 12.0 | Residual Sugar (g/L): 1.0 | Serving Temperature (°C): 55.0 | Drink starting in: 2024 | ending in: 2040

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### Growing Conditions

Warm growing season with temperature peaks in the high 90's. Below average annual precipitation. Intermittent rain showers from late September to early November.

### Harvest

Mid October

### Winemaking

100% estate grown, produced and bottled. Minimal Intervention winemaking. Only additions to wine include organic, neutral yeast and between 15 to 20 ppm of sulfur at bottling. No sulfur, acid, sugar, tannins, enzymes etc. added to wine during processing, fermentation or aging. Estate fruit only.

### Aging

Stainless Steel for 9 months.

### Bottling

Estate Bottled

### Appearance

Medium Intensity Yellow. Clear and Bright.

### Nose

Medium intensity and tropical fruit driven.

### Palate

Medium body with classic Riesling notes. Tropical fruit and expressive. Phenolic and structured with growing undertones of TDN. Quenching.

### Food Pairing

Thai. Indian. Shellfish.

