



# 2018 Riesling Semi Dry

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Alcohol label %: 11.6 | pH: 3.07 | Acidity (TA): 7.4 | Residual Sugar (g/L): 1.75

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## Growing Conditions

The 2018 spring and summer months were unseasonably dry and hot, until Aug 14th when we received 7 inches of rainfall in a six hour period. Then frequent rain during the harvest.

## Winemaking

A blend of 4 vineyards (including grapes handpicked from the oldest Riesling vines), harvested & fermented separately.

## Bottling

April 10, 2019; Stelvin closure.

Limited quantity, Library Wine. Club membership required for access.

## Palate

A superbly balanced Riesling with bright, lively acidity, citrus flavors, and hints of stonefruit.

## Food Pairing

A natural accompaniment for sharp cheese, pork or poultry dishes, or any foods that you'd squeeze a lemon on.