

2022 RIESLING

Sonoma Coast, Anderson Valley



VINTAGE NOTES

2022 was an interesting vintage. After a very dry winter, we had some inclement weather events in spring during budbreak and bloom where frost and some hail reduced our already small crop. The growing season was quite warm which pushed ripening up a few weeks from average. All in all though, the quality was very high as the yields were incredibly low. This gave tons of depth and concentration to each of the wines made from this vintage.

WINEMAKER NOTES

This was our inaugural vintage of making a Riesling. The grapes come from a cool site deep in the Green Valley of Russian River, towards the Sonoma Coast. We picked these grapes around 21 brix in order to retain all the natural acidity and keep the final alcohol low. The grapes were sorted and then soaked with lots of dry ice for 48 hours in order to retain some flavor from the skins. After 48 hours, the whole cluster grapes were pressed to a tank and the sorted out portion of botrytis grapes were pressed separately to a barrel. Each lot was fermented separately. After fermentation, the two lots were blended together and stored in 50% neutral oak and 50% stainless steel drums. The wine aged for 11 months before being bottled.

TASTING NOTES

Our 2022 Sonoma Coast Riesling is pale yellow/slightly golden in color. The aromas are so pretty with notes of lime, white rock, lemon oil, white flowers, and limestone. The palate has beautiful citrus notes as well with hints of lemon-lime juice and zest, bracing minerality and just a touch of orange oil to balance out all the acidity. This wine is delicious on its own but will be a great accompaniment to food as well.

100% Riesling

Cases Produced | 103

Alcohol | 11.8%

