

2020 Corfu Crossing Dry Riesling

Royal Slope AVA

Vineyard

Corfu Crossing is owned and farmed by Josh Lawrence and is located in the newly created Royal Slope AVA. This cool site sits at an elevation of 1,675 feet with a south-facing slope. Soils here are Adkins very fine sandy loam and Taunton silt loam on top of fractured basalt.

Winemaking

After a long and cool ripening period the grapes were hand picked at 20.5° Brix in the early morning hours. Once at the winery the grapes were foot stomped into a steel fermenter and left on the skins under dry ice for 20 hours for texture and aromatics. The grapes were then gently pressed in a bladder press. The juice was fermented with native yeast in both steel and neutral French oak barrels. Once fermentation was complete, the wine was racked to barrel for aging on partial lees for several months prior to bottling.

Tasting Notes

This refreshingly dry Riesling is highlighted by notes of Meyer lemon, lime curd, citrus blossoms, jasmine, ginger and mango skin. Flint, beeswax, nettles and fresh cut herbs also shine through. The palate displays mouthwatering acidity, great texture and a long finish.

Production Notes

Blend: 100% Riesling Clonal Selection: Clone 12 Harvest Date: October 15th, 2020 Vineyard/AVA: Corfu Crossing, Royal Slope pH: 3.1 / TA: 7.0g/L ABV: 12.3%

CASTLE



DRY RIESLING ROYAL SLOPE

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