



AMERICAN WHITE WINE

Vintage: 2023
Location: CA

PROFILE

Although less versatile of a grape than Chardonnay or Muscat Blanc, Riesling is widely adapted and grown on numerous continents. The majority of Riesling production still occurs in Germany, where this grape originated. Sought after for its aromatics and age-worthiness, Riesling wines can be found in a variety of styles from dry to sweet.

Regardless of the style, Rieslings tend to be light in body, with relatively high acidity. For those that don't enjoy high acid wines, sweet Rieslings are recommended. These wines typical have strong aromatics of citrus peel, honey, white flowers, and, most distinctly, petroleum

DETAILS

Bottling Date: 02/13/2024
Case Production: 50

ABV: 12.0
Residual Sugar: 2.5 %
Final TA: 6.4 g/L
pH: 3.13
Free SO₂: 40 ppm

Riesling

Available in 750 mL bottles

WINEMAKING

FERMENTATION

6 days

As with most of our white wines, Riesling is imported to us as juice. Upon arrival, juice was racked into a stainless-steel tank and brought up to temperature in order to begin fermentation. Yeast for this fermentation was selected for its ability to produce crisp and clean wines. After fermentation was completed, the wine was racked off the lees and cold stabilized to help encourage settling of sediment and to remove tartrates prior to filtration

AGING

5 months

This wine was aged and conditioned in stainless steel tanks for just five months prior to bottling

TASTING NOTES

Aroma

Incredibly delicate aromas of pear and honey are a direct cue to this wine's flavor profile

Taste

Warm notes of pear and honey are softened and elevated by more subtle notes of melon and fleeting hints of pineapple on the finish

Serving & Pairing Suggestions

Best served chilled at approximately 45 F°. For food pairings, try pairing this wine with pork fried rice!

TASTING CHART

