



Riesling

Available in 750 mL bottles

AMERICAN WHITE WINE

Vintage: 2024

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: 01/23/2025

Case Production: 100

ABV: 12.0

Residual Sugar: 2.5 %

Final TA: 7.0 g/L

pH: 3.14

Free SO₂: 40 ppm

WINEMAKING

FERMENTATION

10 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

3 months

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

TASTING NOTES

Aroma

Delicate aromas of ripe pear and beeswax greet the senses, with a subtle hint of sweet lemon adding a refreshing brightness

Taste

Sweet notes of ripe pear and honey lead the way, while a zesty touch of sweet lemonade adds a refreshing contrast. Despite the sweetness, the palate remains light and smooth, offering a clean and balanced finish

Serving & Pairing Suggestions

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

TASTING CHART

