



2017 ESTATE RIESLING

Harvest: September 25th, 2017

Vineyard Block: Meadow Ridge

Blend: 100% Riesling

Aging: Fermented & stored in stainless steel,
Bottled January 25th, 2018

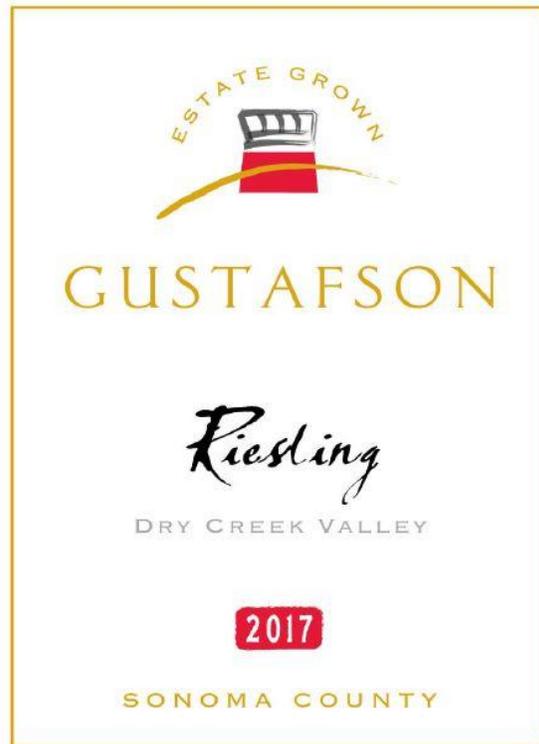
Alcohol: 13.0%

Residual Sugar: 0.64% (6.4 grams/Liter)

Total Production: 405 Cases

Release Date: Spring 2018

Retail Price: \$24.00



Vintage Notes: The 2017 vintage will be most remembered for a return of soaking winter rains to much of the Golden State. The wet, cold (for California!) and lengthy winter saw an accumulation of 109.4 inches of rain fall on our tiny corner of Sonoma County. Our vines enjoyed the cool bath and slumbered into early spring, with the first new buds popping up on March 12th. The growing season was marked by a cool spring and early summer that quickly gave way to one of the hottest Augusts on record. The late season heat spike pushed sugars forward and created a scramble to get grapes off the vine. A hurried harvest followed as most of our estate fruit was harvested in early September, nearly three weeks earlier than average. The wines of the 2017 vintage are fully ripe and will serve as a testament to the power and structure of California winegrowing.

Winemaking Notes: Consistently one of my favorite wines to make, our 2017 Riesling follows in the footprints of our previous vintages with subtle improvements. Harvested on September 25th, the grapes showed an excellent balance of acidity and maturity. Following an overnight soak on skins, the juice was gently pressed and cold fermented for 46 days. The lengthy fermentation allowed for delicate aromatics to develop while preserving the crisp nuance of the wine. Fermentation was stopped with 6.4 grams of sugar remaining. This tiny amount of residual sugar gives the wine a hint of sweetness while allowing the zesty finish to envelop the palate.

Tasting Notes: Notes of white peach and honeydew melon layer themselves over aromas of mandarin, white flowers, and a faint hint of wet slate and petrol, on the nose of this complex 2017 Riesling. On the palate, ripe pear and white nectarine wash over whispers of chamomile, lychee, and fresh herbs with an enveloping mouthfeel. The finish features bright minerality and acidity balanced by a conservative amount of residual sugar that ensures this Riesling is a perfect complement to a variety of spiced dishes.