



2005 RIESLING Cole Ranch

IN THE VINEYARD

Cole Ranch is the smallest American Viticultural Area (AVA) in California. Nestled in the Mendocino County hills between the Russian River and Anderson Valley, this AVA covers an area of less than one quarter square mile. The 2005 growing season had an unusual progression, with high temperatures in March and rains in May and June. Sunny dry weather evened out the season through October, allowing the fruit to come to full ripeness for an early November harvest, which is typical for Riesling from Cole Ranch.

IN THE CELLAR

The grapes for this wine were crushed and pressed in order to moderate acidity and enhance texture. After settling, the juice was racked to stainless steel tanks and neutral French oak barrels (20%) for fermentation and aging.

IN THE BOTTLE

A lovely example of dry Riesling, this wine starts with the scent of ripe apricots. In the mouth it is redolent of peaches with a mineral edge and pleasing acidity.

AT THE TABLE

The Cole Ranch Riesling is a very versatile wine, complementing a wide variety of food. A varietal grown traditionally in Germany and the Alsace region of France, it is a natural with sausage, sauerkraut, and onion tarts. More surprising, perhaps, is its affinity with Asian food, especially dishes featuring seafood. Try it with crabcakes with or Thai shrimp curry.

ACCOLADES

GOLD MEDAL: Mendocino County Fair

<i>Grape Variety</i>	100% Riesling	<i>Bottling Date</i>	February 22, 2006
<i>Vineyard</i>	Cole Ranch	<i>Titrateable Acid</i>	0.77 g/100 ml
<i>Appellation</i>	Cole Ranch	<i>Alcohol</i>	13.0%
<i>Harvest Dates</i>	November 2, 2005	<i>Residual Sugar</i>	.53g/100 ml
<i>Barrel Aging</i>	20% Neutral French oak 80% Stainless Steel	<i>pH</i>	3.16
<i>Brix at Harvest</i>	22.8° Brix	<i>Cases Produced</i>	237
		<i>Release Date</i>	March 2006