

# 2013 RIESLING

## Anderson Valley



### IN THE VINEYARD

The grapes for this wine came from a higher-elevation vineyard, located above the valley floor in the region where two appellations - Mendocino Ridge and Anderson Valley – overlap. This older planting, much of it on its own roots, provides us with Riesling that has complex flavors and acidity similar to its European counterparts. Warm spring weather encouraged early bud break and bloom, and mild conditions through the summer were followed by a warm, dry autumn. Harvest came early for this site, and the fruit ripened easily while maintaining the acidity that is critical for this varietal.

### IN THE CELLAR

We pressed the grapes whole-cluster to avoid any bitterness from skin tannins, which could be amplified by the fruit's high acidity. The juice settled for three days before racking to a stainless steel tank to begin fermentation. A combination of VL1 and VL3 yeasts were used to increase the expression of thiols and terpenes in the juice. At the end of fermentation we racked 1/3 of the blend with the yeast lees to a large puncheon. We stirred the lees weekly to increase mouth feel and aromatics. The wine underwent no malolactic fermentation, and no dairy, eggs, or other animal by-products were used to produce this wine.

### IN THE BOTTLE

A dry style of Riesling, this wine has aromas of pineapple and green apple. Mouthwatering flavors of lemon curd, Granny Smith apple, passion fruit and Asian pear linger on a crisp, clean finish.

### AT THE TABLE

The perfect balance of tartness and sweetness make this Riesling perfect with salty charcuterie, traditional Alsatian Choucroute, or spicy East Indian dishes.

GRAPE VARIETAL  
100% Riesling

VINEYARD  
Greenwood Ridge

APPELLATIONS  
Anderson Valley &  
Mendocino Ridge

BOTTLING DATE  
March 4, 2014

ALCOHOL  
13.0%

RESIDUAL SUGAR  
0.60%

TITRATABLE ACIDITY  
8.50 g/L

pH  
3.03

CASES PRODUCED  
168

RELEASE DATE  
June 2014

