

2014 RIESLING

Anderson Valley



IN THE VINEYARD

Riesling can be a difficult grape to farm. It performs best on cool sites that maintain its acidity and delicate fruity flavors. However, it is prone to rot so moist areas need to be avoided. Green Vineyard is one of the few sites in California which provides both these conditions. The vineyard is located in close proximity to the cooling influences of the Pacific Ocean and is above the fog line. We get our fruit from a section of the vineyard planted on its own roots in 1972. These old vines provide us complex fruit flavors with good acidity similar to its European counterparts. Traditionally, these are some of the last grapes to ripen in Anderson Valley often sometimes hanging into November. Due to the early bud break and bloom this vintage was the earliest pick date for this vineyard 4 days earlier than 2013. The early pick and dry weather provided us with ripe clean fruit.

IN THE CELLAR

Since the fruit was clean we used a combination of destemmed and whole cluster pressing to extract more flavors from the skins and temper the acidity. After pressing the juice was settled for three days in a stainless steel tank, racked to another tank, and inoculated with a combination of VL1 and VL3 yeast. This hybrid yeast was developed to release aromatic compounds that emphasize the traditional characteristics of this varietal. Post fermentation we collected the yeast lees in a barrel and stirred them regularly to accelerate the breakdown of the yeast cell walls releasing glycerol and aromatic compounds. This was added back to the finished wine to round out the mouthfeel and increase its fruity flavors. This wine underwent no malolactic fermentation and was sterile filtered before bottling. No dairy, eggs, or other animal derived products were used to produce this wine.

IN THE BOTTLE

Our dry style of Riesling has intense aromas of pineapple and citrus blossoms. It has mouth-watering flavors of bosc pear, white nectarine, and hints of honey. The crisp spicy finish lingers with flavors of green tea and lime balanced with creaminess.

AT THE TABLE

This Riesling pairs well with avocado and crab/lobster salad, smoked salmon, seafood or smoked chicken ravioli, and pasta in *Quattro formaggio* cheese sauce. Try it with lemon-cream scallops, East Indian curry dishes, Chinese food, and Indonesian egg noodles.

GRAPE VARIETAL
100% Riesling

VINEYARD
Green Vineyard

APPELLATION
Anderson Valley

BOTTLING DATE
March 6, 2014

ALCOHOL
13.7%

RESIDUAL SUGAR
5.2 g/L

TITRATABLE ACIDITY
7.9 g/L

pH
3.0

CASES PRODUCED
233

RELEASE DATE
May 11, 2015

