

# 2015 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. Yields were much lower in 2015 due to cool weather, rain during bloom, and dry soil conditions. These conditions resulted in higher sugar levels and lower acidity than previous vintages.

### 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 X16 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 to prevent oxidation and preserve rich 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, gardenia, and citrus blossoms. It has mouth-watering flavors of lemon, candied lime, white nectarine, and hints of honey. The crisp spicy finish lingers with flavors of green tea, peach, and mango. This wine walks the perfect balance between bracing acidity and pleasing fruitiness.

### 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

HARVEST DATE  
September 22, 2015

ALCOHOL  
13.6%

RESIDUAL SUGAR  
4.3 g/L

TITRATABLE ACIDITY  
6.4 g/L

pH  
3.18

BOTTLING DATE  
March 3, 2016

CASES PRODUCED  
159

RELEASE DATE  
April 2016

