

2016 RIESLING

Anderson Valley



IN THE VINEYARD

The 2016 vintage was marked by record rainfall after successive years of drought. Warm and wet spring conditions led to early bud break and bloom and along with it came fears of powdery mildew and bunch rot. Moderate and dry conditions throughout the summer resulted in ripe and clean fruit at harvest. The Riesling at Green Ranch was planted on its own roots around 1971 and a later block was planted in the early 80's. Its isolated location above the fog line one ridge in from the Pacific Ocean provide the ideal cool yet dry conditions where Riesling thrives. This wine is a blend of one-third older block, and two thirds newer block. The older block has riper stone fruit characters while the newer block contributes acid and citrus.

IN THE CELLAR

The grapes were picked at night and delivered cold to the winery early the next morning. It was gently destemmed and the crushed fruit was allowed to macerate on the skins for a couple hours prior to pressing. This encourages more flavor from the skin contact and the additional solids from the skin help to moderate the brisk acidity. The juice was pressed to a chilled stainless steel tank and settled for two days prior to racking to another tank to begin fermentation. The juice was inoculated with 58W3 yeast selected from ferments from this varieties place of origin. After fermentation, clear wine was racked to a tank to preserve pure fruit character and about one third was racked with the yeast lees into neutral barrels. These were stirred on the lees weekly to add creamy texture and perceptions of sweetness to the wine. All efforts were made to prevent any malolactic fermentation. No animal derived products were used in the production of this wine. This wine was sterile bottled prior to bottling to ensure its stability in the bottle.

IN THE BOTTLE

Like walking through a summer garden on a windy afternoon, this wine sends off pleasing notes of jasmine, gardenia and citrus blossoms, mingled with that oh-so-pleasing whiff of petrol that is Riesling's signature calling card. With barely detectable RS (.3), this wine walks the perfect balance beam between bracing acidity and pleasing fruitiness. Flavors of lemon, candied lime, kiwi and nectarine gush forth from what seems an endless supply of juiciness. Towards the finish, you will notice a bit of mango, with a finish that is decidedly all about peach.

AT THE TABLE

From one of our favorite vineyards, Green Ranch, this Riesling is always one of the last whites into the barn. We enjoy this vintage Riesling with Grilled Sausages and Sauerkraut or Split Pea Soup with Ham.

GRAPE VARIETAL
100% Riesling

VINEYARD
Green Vineyard

APPELLATION
Anderson Valley

HARVEST DATE
September 27, 2016

ALCOHOL
13.6%

RESIDUAL SUGAR
3 g/L

TITRATABLE ACIDITY
7.3 g/L

pH
3.00

BRIX AT HARVEST
23.4

BOTTLING DATE
March 1, 2017

CASES PRODUCED
250

RELEASE DATE
April 2017

