

# 2015 Riesling

Harvest Date: 09/22/2015

Bottling Date: 02/23/2016

Brix at Harvest: 22.3

TA: 6.5g/L

RS 1.36%

pH: 3.32

ABV: 12.95%

Malic Acid 2.33g/L

Fermentation:

90% in Stainless Steel with yeast alchemy at 48 to 55 degrees.

10% fermented in concrete egg with yeast exotics at 60-73 degrees.

Partial Malolactic fermentations on concrete egg portion.

Composition: 100% 2015 Riesling.

Our 2015 Riesling is an off-dry, medium bodied crisp white wine. Wonderful aromatics of grapefruit, lime & papaya are complimented by crisp acidity.

Peak drinkability 2016-2019

450 cases produced

Retail \$27/Bottle