

2016 Sweet Riesling

Harvest Date: 10/10/2016

Bottling Date: 02/21/2017

Brix at Harvest: 22.8

TA: 5.7g/L

RS 3.6%

pH: 3.46

ABV: 11%

Malic Acid 1.67g/L

Fermentation: 100% Stainless steel with yeast CEG at 51-65 degrees.
Partial Malolactic fermentation.

Composition: 100% 2016 Riesling

This sweet white wine is packed with peach and apricot aromatics. A smooth, creamy, honey like texture makes this wine as fun to drink as it is to smell!

Peak drinkability 2017-2020

80 cases produced

Retail \$24/Bottle