

2016 Riesling

Harvest Date: 10/10/2016

Bottling Date: 02/21/2017

Brix at Harvest: 22.8

TA: 6.15g/L

RS 0.5%

pH: 3.32

ABV: 13.00%

Malic Acid 1.53g/L

Fermentation:

84.3% fermented in Stainless Steel with yeast Exotics at 48-56 degrees.

7.4% fermented in concrete egg with yeast CEG at 60-73 degrees.

7.4% fermented in neutral barrels with yeast CEG at 60-73 degrees.

Partial Malolactic fermentation on egg and barrel percentages.

Composition: 100% 2016 Riesling.

Our 2016 Riesling is a dry, medium bodied, crisp white wine.

Wonderful aromatics of grapefruit, apple, lime and papaya are complimented by crisp acidity.

Peak drinkability 2017-2020

450 cases produced

Retail \$27/Bottle