

2018 Riesling - Santa Lucia Highlands

SPECIFICATIONS & NOTES

TASTING NOTES

Pale straw with silver highlights, this aromatic wine leaps out of the glass with intense yet delicate notes of candied lime zest combined with orange blossom, fresh apricot, crushed granite, and a faint hint of petrol. Off-dry on the palate, flavors of yellow peach and fresh nectarine along with ripe green apple and chalky minerality highlight the balanced acidity and slight hint of sweetness. This wine is the perfect accompaniment to spicier dishes, including Thai and Indian food, spicy bbq chicken and pork, and even Buffalo wings!

VINEYARD NOTES

The Riesling was harvested from two blocks from two clones in the area of the vineyard where the vines are stressed because they compete for water. The stress, low rainfall, and the gravelly soil contribute to the sense of crushed granite and minerality in the nose. 2018 was a cooler year, which allowed a bit long hang time on the vine which we say allowed for a bit more complexity.

PRODUCTION NOTES

The lots from the two different blocks were destemmed, crushed, and pressed and brought together to clarify. After clarification and racking, the cleared juice was separated into three separate fermentation lots. This was driven by using three different yeasts for the characteristics which each provides to the final wine. Fermentation in each lot was arrested at the desired residual sugar. The lots were then combined and remained in stainless steel for aging.

WINEMAKER NOTES

The intended style was a Riesling feinherb or halbtrocken (half dry). The lots were stopped with a bit too much residual sugar for the intended style, so a portion of the wine was separated, and fermentation was reinitiated to dryness and the lots reassembled. The intended style was achieved. Contributing to the wines overall character were yeasts tested and proven in previous vintages including strains from Switzerland, Australia, and Austria. This remains one of my favorite wines to make.



AGING

Stainless Steel

CASE PRODUCTION

220 Cases

HARVEST DATE

September 25, 2019

BOTTLING DATE

March 3, 2019

SUGAR AT HARVEST

20.3° Brix

ALCOHOL

11.0%

ACID

8.9 g/L

pH

3.12



INTEGRITY
WINES