



2008 Riesling

With an intensely floral nose, this Riesling is made in the traditional style of a German “Kabinett.” Abundant apple and pear flavors lead to a racy lemon and lime finish. This is the perfect wine to enjoy on a hot summer afternoon.

General Wine Data:

88% Riesling

12% Gewurztraminer

3.15 pH

0.74 g/100ml TA

11.3% Alcohol by volume

3.16 % Residual sugar

Harvest data:

Picked on October 23, 2008

22.3*Brix; 2.98 pH; 0.79 g/100ml TA

Vineyard:

Dalkeith Farm Vineyard was established in 1981 by owners Susan and Tom Garrison in an effort to diversify the farm. The soil is Shano silt loam with a shallow Calliche layer under the western portion of the vineyard. The relatively high elevation of 1245 feet above sea level and a gentle slope of 2- 5% creates good air drainage and an ideal mesoclimate for Riesling.

2008 Vintage

Due to a cooler spring the 2008 vintage had a later start. Moderate temperatures in the summer and a warm August provided ideal ripening conditions for grapes across all varieties.

Winemaking:

The 2008 Riesling was fermented between 50* -55°F. The cool temperatures created a slow fermentation preserving the freshness and bright fruit qualities.

W15 a yeast strain isolated in Switzerland was used.

The Riesling was left on the yeast lees for 6 months. This added a fuller body with more complexity.

320 cases produced