



2021

Riesling

VIRGINIA

Variety

99% Riesling

1% Vidal

AVA

Virginia

Vineyard

99% Shenandoah

1% Honah Lee

Harvest Date

August 2021

Fermentation & Aging

Stainless steel fermenters

99% Stainless Steel

1% Neutral Oak

4 Months

Technical Data

Brix at Harvest: 22

pH: 3.26

TA: 6.5 grams/L

Alc: 11.5%

RS: 0.28%

Bottled: February 8, 2022

Cases Produced: 162

VINEYARD NOTES

Almost all the fruit this year comes from Shenandoah Vineyards is situated one of the best sites for viticulture in Virginia. The Blue Ridge Mountains provide a rain shadow for the valley, which means rain coming from the west is blocked, causing a very dry environment for the growing season. The soil is mostly made up of limestone, and the vineyard site is on southeastern facing slopes at an optimal elevation. The remainder is from our vineyard at Honah Lee which has consistently delivered some of the best fruit in the state.

WINEMAKING NOTES

The fruit in this wine is all hand harvested and brought to the winery for a cooling period prior to crushing. No commercial yeast is used during fermentation. The wine is then aged for 4 months in stainless steel vats to maintain freshness and aromatics. This year we used just a touch of neutral oak in the aging process to add a bit of complexity to the wine.

WINEMAKER'S NOTES

Our 2021 Riesling is made in a similar style to the wines from Alsace in that it is bone dry, with a bit of a fuller body, and higher alcohol. Notes of white flowers, peach, and lemon zest are prevalent throughout, and the addition of the slight oak aging adds a bit of oxidative qualities to help round out some of the sharp acidity. The wine is great on its own, but its high acidity lends it to be a fantastic when paired with a number of light dishes and cheeses like shrimp scampi, sole, and parmigiano Reggiano. It is designed to be enjoyed early within 2-3 years of release.