

2018 ALLUVIAL FAN DRY RIESLING



WINE TECHNICAL DATA

APPELLATION	MONTEREY		
VINEYARDS	ZABALA - ARROYO SECO TONDRE GRAPEFIELD - SANTA LUCIA HIGHLANDS		
BRIX	20.5 - 21.5	PH	3.12
ALCOHOL	12.5 % by Vol		
RESIDUAL SUGAR	3.5 g/l		
PRODUCTION	600 cases (12X750ML)		



PLACE

This Riesling was inspired by the sloped alluvial fan in which both vineyards from where we source fruit, reside. The well drained soils of these alluvial fans are a product of water running from the Santa Lucia Mountains down into the Salina Valley, washing down a buildup of coarse-grained sediment. Both vineyards have great exposure to the marine influence that is swept down the valley every afternoon. The combination of sand, granite, and shale loam soils with the ever present marine influence provide the perfect conditions for this wine to develop freshness, complex mineral components and elevated aromatics.

WINEMAKING

- hand-harvested and foot-treaded to break the berries and allow the juice to come in contact with the skins for 6 to 8 hours.
- Fermented at cool temperatures and finished dry.
- Aged on lees for 6 months.
- Filtered prior to bottling 15ppm free

AROMA *White rose, sea shore, citrus blossom*

PALATE *Green apple, tangerine, lime, papaya, wet rock*

Inspired by a few of the greats from Alsace and Germany with its bracing dry details with loads of lime, sour peach, green melon and herbal essences along with bracing acidity, mineral and wet stones. Pure, slightly tropical and stingingly crisp, this refreshing white has plenty of extract and picks up texture as it warms adding aromatic intensity, and mouth watering saline.