

CLAIBORNE & CHURCHILL

Dry Riesling Central Coast



About the Wine

Riesling is widely considered one of the world's greatest wine grapes, and Claiborne & Churchill is proud to be recognized as one of the world's premier Riesling producers.

This wine was made in traditional C&C fashion. 2/3 tank fermented at cold temperatures and 1/3 barrel fermented in neutral French oak. Select yeasts were used to enhance the aromatic qualities in the grape.

Dry Riesling is a wine that brings out the best in many kinds of cuisine, without trying to dominate them. Wonderful as an aperitif, but also great with pork, shellfish, sushi, or vegetarian dishes, your choices are virtually limitless.

Tasting Notes

This wine shows a rich, ripe, and intense fruit. From its honeysuckle aromas to its peaches-and-cream flavors, it is perhaps the most opulent Dry Riesling we've made, bigger and more full-bodied, viscous and mouth-filling, with a finish that seems to go on forever.

VINTAGE 2008

SUGGESTED RETAIL \$18.00

ALCOHOL 13.2% pH 3.27 TA 6.42 g/l

RESIDUAL SUGAR 0.39%

HARVESTED October 20, 2008

BRIX AT HARVEST 23.1°

BOTTLED April 2, 2009

CASES PRODUCED 934 750ml and 139 375ml

VINEYARDS 100% Ventana Vineyard,
Arroyo Seco AVA
