

DRY RIESLING Central Coast



About the Wine

The most recent bottling of our 2014 Dry Riesling marks the thrity-second vintage of this signature wine. Our Alsatian approach to producing Riesling has made this wine one of our most beloved and sought-after wines in the Claiborne & Churchill line-up.

Due to an earlier-than-average growing season, we picked the fruit in September (instead of October) from the cool climates of the Edna Valley AVA and Monterey County AVA. We then fermented and aged the Riesling in tank for 6 months. The youthful nature of this Riesling delivers bright, floral aromas and a mouthful of citrus fruit, ripe white peaches, and apple. The wine leaves the palate with a dry yet lingering finish. Its solid structure makes the 2014 Dry Riesling a perfect wine to pair with a wide variety of cuisines. As we enter grilling season, match this wine up with grilled salmon, chicken, vegetables, and even fruit.

VINTAGE 2014

SUGGESTED RETAIL \$20.00

ALCOHOL 13.3% pH 3.18

RESIDUAL SUGAR 0.4%

HARVESTED September 8, 10 October 13, 2014

BRIX AT HARVEST 22° - 23.5°

BOTTLE DATE February 23, 2015

CASES PRODUCED 1,497 750ml

VINEYARDS 41% Viento Vineyard, Monterey County 34% Oliver's Vineyard, Edna Valley 19% Ventana Vineyard, Arroyo Seco 6% Estate Claiborne Vineyard, Edna Valley