

CLAIBORNE & CHURCHILL

Dry Riesling Central Coast



About the Wine

For over three decades, our Dry Riesling has created opportunity for wine lovers to acquaint themselves with a wine that is wildly expressive, both in its aromatic and flavor profiles. As John Winthrop Haeger describes in his recent book *Riesling Rediscovered*, "It is delicious on its own, yet arguably is the most versatile of all varieties with food." Based on our experience, we wholeheartedly agree with Mr. Haeger's assessment. This wine is predominantly tank fermented, supplemented with 10% neutral barrel fermentation, which adds rich textures and a clean finish. The cool, coastal influence and long hang-time of our grapes contribute to the wine's vivid peach, lime, and mineral aromas, tangerine and whetstone, backed by good acidity. This wine is sure to complement any holiday meal!

VINTAGE 2015

SUGGESTED RETAIL \$20.00

ALCOHOL 13.8% pH 3.19

RESIDUAL SUGAR 0.35%

HARVESTED September 10-11, 2015

BRIX AT HARVEST 22° - 23.5°

BOTTLED April 26, 2016

CASES PRODUCED 848 750ml

VINEYARDS 58% Viento Vineyard, Monterey County AVA
38% Oliver's Vineyard, Edna Valley AVA
4% Estate Claiborne Vineyard, Edna Valley AVA

BARREL AGING 10% Neutral barrel fermentation,
90% tank fermentation
